



**"BLASTA", SCOTTISH GAELIC-ENGLISH  
TYPE - ADJECTIVE; TASTY, DELICIOUS**

SPRING/SUMMER MENU  
SUNDAY - THURSDAY 11AM-10PM  
FRIDAY - SATURDAY 11AM-12AM  
Kitchen open 11:30am - Late  
\*Pets welcome outside

### SMALLS

<b>Whipped Ricotta</b> - Spiced honey, pistachio, pomegranate, focaccia (V)	15
<b>Chargrilled Chorizo</b> - Chargrilled chorizo, chimichurri (GF)	19
<b>Harissa Cauliflower</b> - Garlic & tahini sauce, golden raisin, hazlenut dukkha (VG, GF)	19
<b>Haggis Spring Rolls</b> - Blastaweizen apricot chutney, semi-dried tomato, cream cheese	18
<b>Gochujang Fried Chicken</b> - Sesame, Korean chilli, spring onion	23
<b>Kingfish Crudo</b> - Ponzu dressing, avocado, togarashi, rice cracker	24
<b>La Delizia Burrata</b> - Sun dried tomato, basil pesto, focaccia (V)	24
<b>Loaded Fries</b> - Pepper jack cheese, American mustard, sour cream, pico de gallo, pickles (V)	16
<i>+chipotle braised brisket 9</i>	
<b>Beer Battered Pickles</b> - Sour cream, jalapeno salt (V)	16
<b>Fries</b> - Aioli (V, GF)	12

### LARGER

<b>Beef Burger</b> - Beef pattie, lettuce, tomato, cheddar cheese, pickles, burger sauce, pretzel bun (GFO)	28
<i>+bacon 3</i>	
<b>Fish &amp; Chips</b> - Grimster rocks beer batter, tartar sauce, lemon, green salad	28
<b>250g O'connor Scotch Fillet</b> - Roast potatoes, watercress salad, red wine jus (GF)	47
<b>Steak Sandwich</b> - Sourdough, scotch fillet, swiss, balsamic onions, rocket, tomato, aioli, chimichurri, chips	29
<b>Crumbed Mushroom Burger</b> - Lye bun, feta, red cabbage slaw, pesto aioli, chips (VG, GFO)	25
<b>Wood Fired Mac &amp; Cheese</b> - Smoked speck, sweetcorn, pangrattato	28

### PIZZA

<b>Margherita</b> - House sugo, mozzarella, red onion, basil, evoo	23
<b>BBQ chicken</b> - House sugo, mozzarella, red onion, spinach, jalapeno, chicken, bbq sauce	26
<b>Prosciutto</b> - House sugo, mozzarella, cherry tomato, rocket, prosciutto	27
<b>Pesto Mushroom</b> - Bechamel, mixed mushrooms, pesto, percorino, truffle oil	25
<b>4 Formaggio</b> - Fior di latte, gorgonzola, taleggio, smoked scamorza	26
<b>Calabrese</b> - House sugo, nduja, hot calabrese, mozzarella, semi-dried tomatoes, chilli, rocket	28
<b>Pangrattato Potato</b> - Bechamel, sliced potato, smoked scamorza, caramelised onions, rosemary, pangrattato	24

### SALAD

<b>Caesar Salad</b> - Cos lettuce, caesar dressing, white anchovies, parmesan, soft boiled egg, croutons	22
<b>Garden Salad</b> - Mixed leaf, cucumber, cherry tomato, radish, red onion (VG)	18
<i>+Chicken 8 +Smoked Salmon 9 +Grilled Halloumi 7</i>	

### DESSERTS

<b>Chocolate &amp; Pecan Brownie</b> - Salted caramel, vanilla mascarpone, raspberry (V, GF)	16
<b>Deep Fried Mars Bar</b> - Vanilla ice cream, mars bar (V)	15
<b>Sorbet</b> - Mango, passion, kaffir lime (V, GF)	14

### YOUNGLINGS

<b>Kids Burger &amp; Chips</b> (GFO)	10
<b>Kids Fish &amp; Chips</b>	10
<b>Kids Hummus</b> (V, GF)	10
<b>Kids Nachos</b> (V, GF)	10
<b>Kids Ham &amp; Cheese Pizza</b>	10
<b>Kids Margherita Pizza</b> (V)	10





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### SPARKLING

#### **Three Vineyard NV**

South East Aus

#### **Da Luca Prosecco**

Veneto, Italy

#### **Chandon Rose**

Vic

### ROSE & CHILLED

#### **Days Of Rose**

Barossa Valley, SA

#### **Marquis de Pennautier**

Languedoc-Roussillon, France

#### **Crunchy Red Chilled Red**

Yea Valley, Vic

#### **Amberley Kiss & Tell Moscato**

WA

### WHITE

#### **Yealands Petal & Stem Sav Blanc**

Malborough, NZ

#### **Hidden Sea Pinot Grigio**

Coonawarra, SA

#### **Petaluma Chardonnay**

Adelaide Hills, SA

#### **Robert Oatley SBS**

Margaret River, WA

### RED

#### **Ad Hoc Pinot Noir**

Pemberton, WA

#### **St. Hallet 'Black Clay' Shiraz**

Barossa Valley, SA

#### **Howard Park 'Miamup' Cab Sav**

Margaret River, WA

#### **Karman Rioja Tempranillo**

Rioja, Spain

**Glass**

**Bottle**

### CORE RANGE BEERS

#### **Where the Helles Burrswood**

German style lager 4.7% ABV

#### **Grimster Rocks**

American pale ale 5.4% ABV

#### **Blastaweizen**

German hefeweizen 5.3% ABV

#### **Chainbreaker**

India pale ale 5.9% ABV

#### **Rampant Raspberry**

Fruited kettle sour 4.6% ABV

#### **Steady Head**

Mid-strength pale ale 3.3% ABV

#### **Breakfast of Champs**

Nitro export stout 5.8% ABV

#### **Ginger Beast**

Ginger beer 4.3% ABV

**Middy**

**Pint**

10

48

12

52

14

55

10

47

12

52

13

60

11

46

11

48

11

51

13

59

12

55

12

53

11

51

15

70

14

64

8.5

12.5

8.5

13

7.5

12.5

8.5

13.5

8.5

16

8

11.5

9

14.5

8

14

\*Our beers are rotational. Pop up to the bar to see full range.

### COCKTAILS

#### **Aperol Spritz**

Aperol, prosecco, soda

#### **Espresso Martini**

Vodka, espresso,

vanilla syrup, kahlua

#### **Sparkling Pavlova**

Old Youngs pavlova, triple sec,

Capi cranberry soda, lime

#### **Margarita - Choose your flavour**

Tommys / Chilli mango / Spicy

#### **Mojito - Choose your flavour**

Passionfruit / Mango / Original

#### **Paloma**

Tequila, agave, lime, grapefruit soda

#### **Guava Lychee Martini**

Vodka, lychee liquor, lychee syrup,

lychee juice, guava nectar

18

21

19

20

20

20

21



@blastacollective

www.blastabrewwing.com

V - Vegetarian. VG - Vegan. GF - Gluten Free. GFO - Gluten Free Option. VGO - Vegan Option.