

KOLSCH 5/10

ABV 4.1% • 1.4 STND
LIGHT BRIGHT FLORAL

XPA 6/12

ABV 4.0% • 1.3 STND
HAZY TROPICAL CITRUS

SESSION PILSNER 6/12

ABV 3.6% • 1.2 STND
LIGHT HERBAL LIME

MILD PALE ALE 5/10

ABV 3.7% • 1.2 STND
BREAD BISCUIT MARMALADE

STOUT 7/14

ABV 5.3% • 1.8 STND
RICH CHOCOLATE TOFFEE

BLACKBERRY + BLOOD PLUM SOUR 7/14

ABV 4.2% • 1.4 STND
JAMMY BERRY REFRESHING

AMBER SOUR 6/12

ABV 4.7% • 1.6 STND
TOFFEE BISCUIT COMPLEX

NORWEGIAN RED 7/14

ABV 4.5% • 1.5 STND
APRICOT CARAMEL LIME

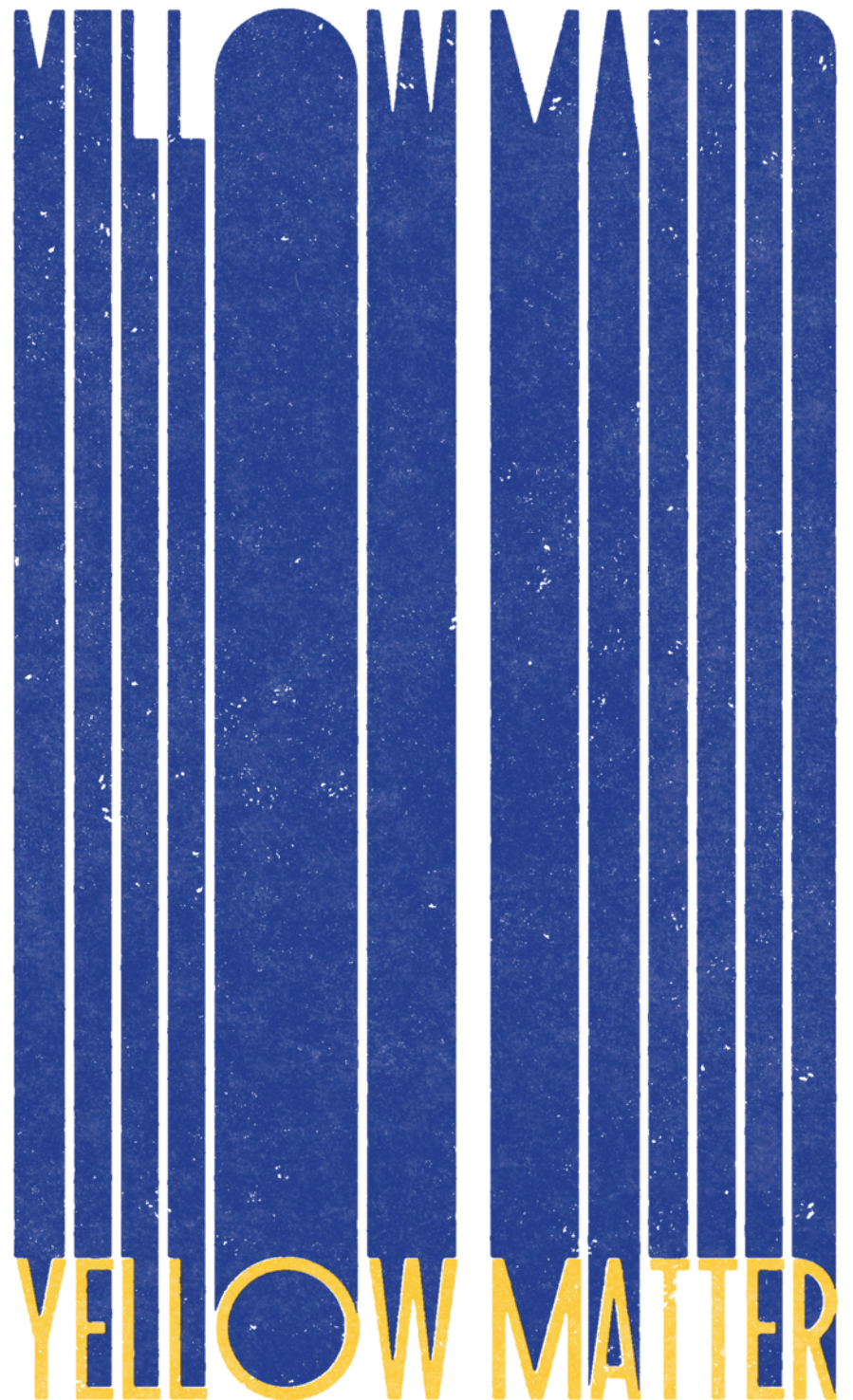
DDH IPA 7/14

ABV 6.0% • 2.0 STND
DENSE TROPICAL CANDY

SIDEWOOD APPLE CIDER 6/12

ABV 5% • 1.7 STND

BUTCHER FLIGHT 4 FOR \$20 OF YOUR CHOICE



Tinnies

SWELL GLUTEN FREE LAGER (4.7%)	12
HEAPS NORMAL NON ALC PALE	9

Wine

WINES ROTATE DAILY

PLEASE ASK AT BAR

Cocktails

THREEFOLD GIN AND MISCHIEF BREW TONIC	16
BIZZARRO SPRITZ	16
LIMONCELLO SPRITZ	15
SPICY MARGARITA	22
ESPRESSO MARTINI	22

Non Alc

TONIC NO.2 Myrtle, rosemary, bitter orange by Mischief Brew	6
PINA PICANTE Pineapple, habanero, lime by Mischief Brew	7
GRAPEFRUIT SODA Grapefruit, fingerlime, salt by Mischief Brew	6
LEMONADE Lemon myrtle, citrus by Mischief Brew	6
COLA Burnt sugar, spices, citrus by Mischief Brew	6
GINGER ALE Ginger, pepperberry, lemon by Mischief Brew	6
APERITIVO SPRITZ Blood orange, grapefruit by Mischief Brew	12
FRUIT TINGLE Apple, orange, strawberry, lime juice	10
ROOTS 'N' FRUITS Apple, carrot, beetroot, lemon, ginger juice	10

Share Plates

OLIVES ^{VG/GF}	9
<i>Sicilian green olives.</i>	
CROQUETTES	16
<i>Leek and béchamel croquettes, black garlic aioli, fresh pecorino, chives. 3x</i>	
STRACCIATELLA	16
<i>Smoked stracciatella, chili honey, house rosemary focaccia.</i>	

Pizza

MARGHERITA ^{VGO/GFO}	24
<i>San Marzano base, fior di latte, fresh basil.</i>	
POTATO ^{VGO/GFO}	25
<i>Potato, garlic butter, fior di latte, fontina, rosemary.</i>	
PROSCIUTTO ^{GFO}	30
<i>Olive oil, provolone, prosciutto, fior di latte, pecorino, basil.</i>	
4 CHEESE ^{GFO}	28
<i>Pecorino, fior di latte, fontina, Danish blue.</i>	
SOPRESSA ^{GFO}	29
<i>Sopressa, stracciatella, red onion, rocket, chilli honey.</i>	
+GLUTEN FREE BASE	5
+CHILLI HONEY	3
+BUFFALO MOZZARELLA	6
+OLIVES	5
+PROSCIUTTO	8
+SOPRESSA	6
+VEGAN PARMESAN	2

TABLE PICKLES ^{VG/GF}	9
<i>House pickled vegetables.</i>	

MEATBALLS ^{GF}	16
<i>Meatballs in 'nduja San Marzano sauce, pecorino, fresh basil.</i>	

CHAT POTATOES	14
<i>Perfectly cooked chats, sour cream and onion spiced alioli, chives.</i>	

GARLIC BREAD ^{GFO/VGO}	15
<i>Garlic bread pizza, fresh pecorino, parsley.</i>	

MUSHROOM ^{VGO/GFO}	27
<i>Mushrooms, white truffle oil, fior di latte, parsley.</i>	

BROCCOLI ^{GFO}	26
<i>Broccoli, caramelised onion, Danish blue cheese, fior di latte, lemon.</i>	

ARTICHOKE ^{VG/GFO}	26
<i>San Marzano, smoked artichoke, vegan mozzarella, fresh shaved fennel, oregano, dill, vegan parmesan.</i>	

VG/VGO - VEGAN/VEGAN OPTION
GF/GFO - GLUTEN FREE/GLUTEN FREE OPTION