



# feral brewing company

## summer 08

### bites for beers

parmesan crumbed whiting w/ lemon & garlic aioli	13
crispy fried wantons w/ san choy bow filling	13
duck liver pâté w/ fresh crusty bread	13
chorizo plate w/ crusty bread	13
BBQ octopus skewers	13
olives & marinated fetta	8
pork fillet in puff pastry w/ pine nut and sage butter	13

**dips plate**

three house made dips w/ turkish bread	for two 16
	for four 28

**cheese platter**

vintage spring cheddar, tasmanian heritage	for one 16
brie, mauri gorgonzola bontazola	for two 26
	for four 38

**sides**

<b>V</b>	<b>wedges</b>	w/ sour cream & sweet chilli	10
<b>V</b>	<b>chips</b>	w/sauce	8
<b>CV</b>	<b>orange scented cous cous</b>		8
<b>CV</b>	<b>garden salad</b>		8
	<b>avocado, cashew &amp; cherry tomato salad</b>		10

**C** = coeliac-friendly, or option available on request

**V** = vegetarian-friendly

please note: in the interest of patron safety all food must be consumed on premises  
a %15 surcharge will be applied to all food on public holidays

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### main meals

#### aged scotch fillet

w/ hand cut chips topped with malbec port wine & basil butter  
38

#### kangaroo fillet

harissa spiced kangaroo fillet w/ orange scented cous cous  
served med/rare 32

#### papardelle (pasta)

w/ smoked salmon, baby spinach, garlic, chill  
fresh herbs, parmesan and EVOO 28

#### thai beef salad

finely sliced marinated beef cooked rare & tossed through  
asian greens w/ thai soy glaze 26

#### warm chicken salad

cajun spiced chicken, cashews, cherry tomatoes,  
avocado & cajun aioli 26

#### eggplant lasagne

w/ rich tomato fondue, buffalo mozzarella  
& basil pesto 25

#### fish of the day

*ask your friendly waitperson or see our daily specials menu*  
mp

### dessert

#### citrus curd tart

w/ sour cherry sauce 11

#### baked chocolate cheese cake

w/ dark ganache & king island double cream 11

UNDOMESTICATED YET SOPHISTICATED!

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