

SIDES

WEDGES 10

with sweet chilli sauce and sour cream

MASH 7

BEER BATTERED CHIPS 10

With tomato sauce

STEAMED GREEN VEG 8

TOMATO AND HERB SALAD 9

With honey poppy-seed dressing

TOASTED TUKISH BREAD 5

With Coollandra farm olive oil and balsamic

WARM LENTIL DAHL 7

With tzatziki

Sweet chilli and sour cream 2.5

Tomato sauce 1

Lemon aioli 2

*"Go for the beer. You'll be surprised with the
quality of the food"*

Rob Broadfield - West Australian



P/F: 08 9296 4657

152 Haddrill Road, Baskerville, Swan Valley WA 6056

www.feralbrewing.com.au



Food

For Your Tasting Pleasure

BITES

ARANCINI 8.5

Filled with pumpkin, lemon and barrel aged feta

SHEPHERD'S PIE 8

House baked mini pies topped with piping hot mash on mushy peas

CHICKEN PARCELS 7

Oven baked parcels filled with free range chicken breast and seasonal veg

LAMB 9

Salsa of lamb, dill and avocado on pumpkin and potato hash browns

POLENTA 8

Oven baked polenta with pear salad and blue vein sauce

SARDINES 8.5

Marinated Fremantle sardines on warm Turkish bread and aioli

PORK BELLY 9.5

Twice cooked cubes with chilli caramel and apple sauce

CRAB TART 11

Blue swimmer crab and preserved lemon

QUESADILLA 9

Mini toasted chicken tortilla and spicy Mexican beans

CALAMARI 9

Parmesan crumbed calamari with lemon aioli

TRIO OF DIPS 16

Fresh house made dips with toasted Turkish bread

Please note:

In the interest of patron safety all food must be consumed on premises.

No split billing.

15% Surcharge will be applied to all food on public holidays.

MAINS

LAMB 29

Slow braised shoulder with warm lentil dahl, tzatziki and buttered silverbeet

BARRAMUNDI 25

Barra wings oven roasted on the bone with hand cut chips, seasonal salad and a Feral White and lemon myrtle aioli

PIE 24

Wild boar slow roasted in our award winning "Razorback" barley wine with Lescure mash and mushy peas

PASTA 28

Pappardelle with veal and mushroom ragout, spinach and parmesan

SALAD 23

Warm Thai beef with red pepper, bean shoots, crispy noodles, shallots and palm sugar dressing

DUCK 24/40

Half or quarter Szechuan style served with crisp vegetables, mandarin pancakes and hoisin dipping sauce

CHICKEN 28

Oven roasted corn fed breast stuffed with orange, date yoghurt, ratatouille and onion jam

TART 24

Warm leek, mustard and gruyere cheese tart with a tomato basil salad and parmesan biscuit

OCEAN CATCH 36

Grilled barramundi fillet on BBQ corn polenta with chorizo wrapped beans and shell fish beurre blanc

STEAK 36

300g grain fed aged sirloin, char-grilled with fritz and green peppercorn sauce

CURRY 26

Moroccan spiced goat with bok choy, riatta and steamed rice

CREPE 23

Spinach, pine nut and ricotta filled crepes with red pepper sauce and winter leaf salad