



SMALL PLATES

AUSTRALIAN KORONIKI OLIVES	8
BRESAOLA with marinated artichokes, goats curd and grissini sticks (GFO)	19
HUMMUS DIP with dukkah and smoked paprika served with grilled bread	16
KFC Korean Fried Chicken wings or cauliflower tossed in a sweet and spicy Korean sauce (GF, VO)	16
MAC AND CHEESE CROQUETTE with tomato relish	14
CHEESE PLATTER selection of cheeses served with crackers (VEG/GFO)	19

PIZZA

MARGARITA napoli sauce, fior di latte and basil (V/VEO/GFO)	18
SALAMI napoli sauce, fior di latte, salami and chilli (GFO)	21
THREE CHEESES white sauce, mozzarella, ricotta, brie, zucchini and rosemary (V, VEO, GFO)	20
PORK SAUSAGE napoli sauce, pork sausage, mozzarella, fennel and rocket (GFO)	23
MORTADELLA white sauce, potato, mozzarella, rosemary and mortadella (VEO, GFO)	22
+ VEGAN CHEESE / GLUTEN FREE BASE	3/4

COUNTER MEALS

BEER BATTERED FISH served with chips, tartar sauce and lemon (GFO)	24
CHICKEN PARMA served with chips and leaf salad	25
BEEF BURGER 160g flame grilled angus burger with bacon, lettuce, aioli, cheese and pickles served with chips +extra beef patty	26 6
VEGGIE BURGER with lettuce, tomato, onion and vegan aioli served with chips (VE)	23

MAINS & GRILL

LEBANESE EGGPLANT Tonkatsu style with shredded cabbage, lime, tonkatsu sauce and vegan mayo (VE)	24
BABY BARRAMUNDI oven baked with burnt butter, ginger-lime sauce, bean shoot and peanut salad (GF)	29
CRUMBED LAMB CUTLETS with Aji Verde and chargrilled zucchini	28
300G RUMP STEAK served with herb butter, onion rings and salad (GF)	34

SIDES

BEER BATTERED CHIPS with aioli	9
LEAF SALAD lettuce, sliced shallots and vinaigrette (GF)	10

KIDS 10y or under

MARGARITA PIZZA	12
FISH AND CHIPS with tartar sauce	14
BEEF BURGER with cheese and tomato sauce, served with chips	15

DESSERT

BREAD & BUTTER PUDDING with orange and cinnamon custard	14
BRANDY BRAISED PINEAPPLE served cold, with spices, mint and brown sugar (VE, GF)	12
+ ICE CREAM	3

New Northcote Brewhouse
Burwood Brickworks Shopping CE Shop 9 70
Middleborough Rd BURWOOD EAST



Location code P66 ELL

\$7 HAPPY HOUR 3:30PM - 5:30PM

HAPPY HOUR DRINKS INCLUDES PINTS OF GOLDEN HILLS LARGER, DRAUGHT AND PALE TAP BEERS, HOUSE WINE & BASIC SPIRITS. AVAILABLE WEDNESDAY to FRIDAY!

ABOUT OUR LIST

ALL OF OUR WINES ARE SOURCED FROM AUSTRALIAN VINEYARDS, AS LOCALLY AS POSSIBLE, TO ENSURE WE ARE SUPPORTING SUPPLIERS WHO HAVE BEEN HIT HARD. WHILE ALL OF OUR TAP BEERS POUR FRESH FROM OUR SERVING TANKS.

SPARKLING

HOUSE PROSECCO VIC (1L carafe)	9/54
PUNCHEON DARTS PROSECCO King Valley, VIC	11/53
FORAGE CHARDONNAY PINOT BRUT Yarra Valley, VIC	58
CANDY FLIP PET NAT ROSÉ Yarra Valley, VIC	14/76

WHITE

HOUSE WHITE VIC (1L carafe)	9/54
LUCKY CAT PINOT GRIS King Valley, VIC	12/59
HARVEST SAUVIGNON BLANC Adelaide Hills, SA	12/50
YELLAN & PAPPS VERMENTINO Barossa Valley, SA	56
DENTON SHED CHARDONNAY Yarra Valley, VIC	14/62
CODA FRANKLAND RIESLING Margaret River, WA	11/46

ROSE

BONDAR ROSÉ McLaren Vale, SA	12/50
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RED

HOUSE RED VIC (1L carafe)	9/54
LE BON PINOT NOIR Yarra Valley, VIC	12/51
BRAVE SOULS SHIRAZ Barossa Valley, SA	13/52
SONS OF EDEN 'PUMPA' CAB SAUVIGNON Eden Valley, SA	14/54
DUNE PYLA RED BLEND McLaren Valen, SA	60
LIQUID ROCK AND ROLL 'GHETTO' DOLCETTO Heathcote, VIC	13/53

CLASSIC COCKTAILS

MIMOSA fresh orange and prosecco	14
ESPRESSO MARTINI house roasted espresso, kahlua, vodka	20
MARGARITA tequila, cointreau and fresh citrus	20
COSMO vodka, cointreau, citrus and cranberry	20

SPRITZES

APEROL SPRITZ aperol, soda, prosecco, orange	15
WATERMELON SPRITZ watermelon, mint, prosecco, strawberry, soda	16
GRAPEFRUIT SPRITZ grapefruit liquor, prosecco, citrus, soda	17
ELDERFLOWER SPRITZ Gin, soda, elderflower, lemon	17

MOCKTAILS

MINT BERRY MOJITO strawberry, citrus, mint & watermelon	15
NECTAR BELLINI Guava, cranberry & lemonade	14
TROPICAL SPRITZ pineapple, passionfruit & lemonade	14.5

GOLDEN HILLS TAP BEER

DRAUGHT 4.4% light, smooth and refreshing	5.5	11	20
SUMMER MIDI 3% a mid-strength that doesn't compromise on flavour	5.5	11	20
LAGER 5.2% full bodied with crisp finish	6	12	21
PALE 4.8% classic american pale ale	6	12	21
TROPICAL XPA 4.5% fruit driven with additions of pineapple & mango	6.5	12.5	22
AMERICAN AMBER 5.2% red ale with characters of biscuit and toffee	6.5	12.5	22
IPA 6.5% west coast style IPA, bold display of american hops	7.5	14	25
GINGER LIME GOSE 3.6% salted german ale, soured with ginger and lime peel	6.5	12.5	22
BLOOD PLUM FEIJOA SOUR 3.5% naturally soured ale, additions of blood plum & feijoa	6.5	12.5	22
NEW WORLD PILSNER 5.7% classic crisp german style pilsner	6.5	12.5	22
NEIPA 7.0% Hazy, pillowy mouthfeel with tropical juice and coconut notes	8	15	27

TASTING PADDLES choose four 150ml tasters

CLASSIC Draught, Lager, Pale & Pilsner	16
SPECIALTY Summer Midi, IPA, Amber & New World Pilsner	20

TEA & COFFEE

COFFEE	4.5
HOT CHOCOLATE	5
CHAI	5
TEA english breakfast, green tea, peppermint, chai, earl grey, lemongrass and ginger	4.5
+ bonsoy / lactose free / oat	0.5
+ Almond milk	1