

PIKE'S BEER GARDEN

Monday - Thursday

House Baked ciabatta & dips (hummus, beetroot & fetta, dukkha)	\$10
Local marinated olives, spiced parmesan shortbread	\$6
Duck & shiitake croquettes, basil mayo, rocket & pickled red onion salad	\$14
Shoestring fries, house seasoning, aioli	\$10
Pikes Pale Ale battered fish, fries, tartare sauce, mixed leaf salad	\$24
Buttermilk fried chicken burger, coleslaw, baby spinach, blue cheese sauce, brioche bun	\$21
Local porterhouse steak, roasted baby potatoes, grilled broccolini, chimchurri	\$30
Tomato & saffron sauteed SA mussels, warmed ciabatta bread	\$22
Salad of roasted butternut pumpkin, curd, walnut, mint, date, pomegranate molasses	\$19
KIDS	
Battered fish, shoestring fries & aioli	\$12
PIKES PLATTER	
House-made terrine, salumi, prosciutto, Pikes Pale Ale-brined chicken, Pyengana cheddar, Pikes Genuine Stout mustard, house pickles & ferments, ciabatta [Serves 2]	\$32
CHEESE	
Maffra Soft Cheese Tanjil Blue (SA) 50gm, Pyengana Cloth-Matured Cheddar (Tas) 50gm, Trinity Cellars Brie (SA) 50gm. Sesame lavosh, Bryksy's local blue gum honey, pickles	\$39

