

FOOD

OYSTERS

Oysters, Lemon DF/GF A	5ea
Oysters, Grapefruit, Dill Oil DF/GF A	5ea
Oysters, Pomegranate, Black Pepper DF/GF A	5ea
Oysters, Kimchi Mignonette DF/GF A	5ea

SEAFOOD WEEKENDS

\$3 Oysters • Fish & Chips \$36 (It's Big!)

We proudly support Shuck Don't Chuck in their vital work regenerating marine habitat using reclaimed oyster shells.

SMALL

Mixed Nuts VG	9
Charred Smoked Edamame DF/VG	10
Fried Calamari, Shichimi, Wasabi Mayo, Lemon A	22
Prawn Tartar, Green Onion & Garlic Pesto, Yuzu Dressing, Lime, Curry Leaf, Chervil GF I	25
Antipasto Platter, Artichokes, Pickles, Lavosh, Hummus, Semi Dried Tomatoes V	21
Cured Meats Platter, Onion Jam, Aged Cheddar, Caperberries, Cornichons, Bread	39
Fried Gyoza, Soy Sauce (6) GF/VG	19
Potato & Cheddar Croquettes, Sweet Corn Mayo (5) V	20
Mini Pork Hot Dog, Onion Jam, Tomato Sauce, Mustard	9
Brick Fried Chicken, Spicy Aioli	22
Add Fries +\$6	
Korean Style Octopus, Gochujang Vinaigrette, House-made Crunchy Chilli Oil, Herbs DF A	26

LARGE

Caesar Salad, Bacon, Croutons, Parmesan, Cos	25
Add Grilled Chicken +\$6	
Grilled Eggplant, Mushroom, Quinoa, Pomegranate, Garlic Vegan Mayo, Parsnip Chips VG	29
Prawn & Calamari Linguini, Gremolata with Parsley, Lemon, Garlic, & Chilli M	34
Pan-fried Snapper, Green Chimichurri, Watercress salad, Lemon GF A	38
180g Sher Wagy Burger, Pickles, Jalapeños, Chipotle Mayo, Cheese, Lettuce, Fries	34
220g Angus Double Cheeseburger, Special Sauce, Pickles, Fries	34
Make it Triple: 36 / Quad: 39 / Brick Me: 42	
Chicken Schnitzel, Mustard-Mayo Slaw, Fries	33
Add Gravy +\$4	
Flame Grilled Pork Cutlet, Melon, Corn, Cucumber Salad, Coriander DF/GF	33
Slow-Cooked Soy-Honey Pork Belly, Charred Gem Lettuce, Lemon Aioli	39

STEAK

250g O'Connor Premium Black Angus Flank, Jus, Leafy Greens, Fries DF/GF	39
300g O'Connor Scotch Fillet MS3, Jus, Leafy Greens, Fries DF/GF	50
400g Grain-fed T-Bone, Jus, Leafy Greens, Fries DF/GF	59

T-BONE & PINT THURSDAY

400G T-bone, Fries, Mustard & Pint **\$39**

SIDES

Mixed Salad, Honey Pepper Ganjang, Fried Shallots V/GF	15
Sautéed Asparagus & Broccolini, Lemon Butter, Spiced Crumb V/GF	18
French Fries, Mayo V	15

DESSERTS

Chocolate Mousse Cake, Sea Salt Gelato, Macadamia Praline, Seasonal Fruit	16
Queen Victoria Market Cheese, Seasonal Fruit, Honey, Crackers V	22
Malted Milk Ice Cream Popsicle V	10



IG: @visit_bricklane
FB: @bricklanebrewing

DRINKS

CORE RANGE

	POT	SCH	PINT
Hi-Fi Dry Zero Carb Japanese Lager 4.2% Crisp - Clean - Refreshing	7.5	11	14
Hi-Fi Mid Zero Carb Japanese Lager 3.5% Crisp - Clean - Light	7	10	13
Natural Draught 4.6% Bready Malt - Balanced - Refreshing	7.5	11	14
One Love Pale Ale 4.4% Citrus - Stone Fruit - Tropical	7.5	11	14
Dark & Easy Smooth Oat Ale 4.4% Silky - Roasted - Rich	8	12	15
Hi-Fi Ginger Zero Sugar Ginger Beer 4.0% Balanced - Spice - Sweetness	9.5	13	16
Nomikai Hard Lemon 4.5% Sweet - Zesty - Fresh	9.5	13	16

+ MORE LIMITED BREWS ON TAP!

NON-ALC BEERS

Heaps Normal Range 7.5
XPA | Lager | Hazy | IPA

WINES BY THE GLASS

SPARKLING

	GLS	BTL
NV Paul Louis Blanc de Blancs Brut, Loire Valley, FRA	16	75
NV Tarot Prosecco, Adelaide, SA	14	70

WHITE

2026 Kuku Sauvignon Blanc, NZ	15	75
2025 Tarot Pinot Grigio, Adelaide, SA	14	70
2025 Obligato Grüner Veltliner, Adelaide Hills, SA	18	80
2023 Stonier Chardonnay, Mornington, Vic	19	85

RED

2025 Alpha Box & Dice 'Ancient Youth' Gamay, Adelaide SA	18	90
2025 Tarot Grenache, Adelaide SA	15	75
2024 Innocent Bystander Pinot Noir, Alpine Valleys, Vic	15	75
2025 Innocent Bystander* 'Easy As' Shiraz, Heathcote, Vic (*Served chilled)	15	75

ROSÉ

2025 Tarot Rosé, Adelaide, SA	14	70
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SWEET

2024 Innocent Bystander Moscato, Alpine Valleys, Vic	15	75
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TASTING PADDLE

Any four 150mL tasters from the available beers.

From 18

COCKTAILS

 Watermelon Fresca Elderflower Liqueur, Gin, Watermelon, Lemon, Soda	19
 Lemonball Limoncello, Midori, Lime, Agave, Splash Soda	18
 Jungle Cat Dark Spiced Rum, Amaretto, Home-made Pineapple Juice, Lime Sugar	21
 Strawberry Fields* Salted Mango Gin, Lime, Home-made Strawberry Syrup, Berry Dust *Contains egg white	20
 Bitter Peach Peach Liqueur, Amato Montenegro, Lime, Ginger Beer	21
 Seaport Mezcal, Chartreuse, Pineapple, Orange Bitters, Lemon	22

Classic cocktails available by request.

SANGRIA

	GLS	1L
Red Sangria Red Wine, Rum, Triple Sec, Orange, Lemon, Lime	14	35
White Sangria White Wine, Lychee liquor, Apple, Lemon, Lime	14	35
Rosé Sangria Rosé Wine, Peach liquor, Apple, Lemon, Lime	14	35

NON-ALC COCKTAILS

Non-Alc Sangria	12
Strawberry Iced Tea, Soda	10
Peach Iced Tea, Tonic	10

SOFT DRINKS

Soft Drinks Coke Coke Zero Lemonade	6
Sodasmith Soda Tonic Lemon Myrtle Finger Lime Dry Ginger Grapefruit	6

TEA & COFFEE

Latte / Flat White / Espresso / Long Black	6
English Breakfast / Earl Grey / Peppermint	5.5
+ Alternative Milk / Iced Available	1

HAPPY HOUR

DAILY 3PM-6PM
\$10 PINTS & \$10 WINES

