



| OUR OWN BEER | POT 285mL | PINT 500mL |
|---------------|--------------|---------------|
| GOLDEN ALE 5% | 5.50 | 9 |

Pale & crisp light bodied ale, fruity with a restrained hoppy dryness created by our own Hallertauer & Tettninger hop flowers

Food Match: Welsh rarebit or ploughmans

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| WHEAT BEER 5% | 5.50 | 9 |
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Cloudy in appearance, aromatic and highly carbonated. Lightly hopped with our own Tettninger hop flowers.

Food Match: Fish pie

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| SCOTCH ALE 5.8% | 6 | 10 |
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The colour of burnished copper, strong & malty with a caramely sweetness. Gold Medal Winner.

Food Match: Steak sandwich

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| BOHEMIAN PILSNER 5.9% - SEASONAL | 7 | 12 |
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An unfiltered, clean & balanced beer with a generous malt character and potent hop bitterness

Food Match: Asparagus, fennel & goats cheese, Main Ridge Dairy cheese plate



OUR BEER

*The food on our menu is influenced by that from
the great beer cultures of Northern Europe . . .
Enjoy with our fine handcrafted ales.*



SPICY NUTS 6
Mixed nuts roasted in a coating of spices and RHB
Golden Ale

BELGIAN NIBBLIES 7
Creamy Gouda cheese batons with tasty dipping
condiments

WELSH RAREBIT 9
Cheesy sauce with sautéed leeks, mustard & RHB Ale
melted onto rye sourdough

STOEMP CAKES 10
Crispy fried cakes of classic Belgian mashed potato and
veggies served with homemade mayonnaise

MUSSELS 11
A pot of crumbed mussels served with spicy lemon &
dill mayonnaise



NIBBLES FOR SHARING



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| STEAK SANDWICH | 27 |
| Hopkins River porterhouse, marinated in ale, served open on sourdough, Flinders Farm tomatoes, spinach, bacon, red onion jam, our chutney & wafer chips | |
| BREWMASTERS PLOUGHMANS | 24 |
| Ham carved from the bone, vintage cheddar, house made pickled onion & piccalilli, chutney & pork pie plus a boiled egg & bread roll, veggie option avail | |
| FISH PIE | 24 |
| Fresh fish, fennel & herb pie with a potato top served with garden salad | |
| HOUSE CURED SALMON | 25 |
| Served Belgian style with local Asparagus, witlof & radicchio salad and a honey mustard dressing | |
| BRATWURST | 23 |
| Jonathans brats & onions, served with a warm German style potato salad and coleslaw | |

SEE THE MIRROR ON THE WALL FOR SPECIALS



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| KIDS (under 12 years only) | 8 |
| Stoemp (Potato fritters) with tomato sauce | |
| Junior Ploughmans (bread roll, ham, egg, cheese) | |
| DESSERTS | 11 |
| See the mirror for today's freshly baked cakes and desserts | |





NON-ALCOHOLIC

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|---|------|
| Orange Juice or Red Hill Apple Juice | 2.50 |
| Lemonade or Coke | 2.50 |
| Splitrock Mineral Water, Lime Twist | 3.50 |
| Tiro Pink Grapefruit/Red Orange | 3.50 |
| Five Senses Tea, Earl Grey, English Breakfast, Chai or Samurai (Berry/Rosehip) | 3.50 |
| Five Senses Coffee | 3.50 |



WINE FROM OUR NEIGHBOURS

GLASS BOTTLE

White Wines

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|---------------------------------------|---|----|
| Geppetto Sauvignon Blanc/Sem '07 | 7 | 32 |
| Tuck's Ridge TR Chardonnay | 7 | 32 |
| Crittenden Chardonnay '06 | | 39 |
| Foxy's Hangout 'White Fox' Vermentino | | 32 |

Red Wines

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| Foxy's Hangout 'Red Fox' Pinot | 7 | 32 |
| Darling Park Shiraz '06 | 8.50 | 39 |
| Myrtaceae Pinot Noir '05 | | 42 |





All our relishes and pickles are house made using produce grown by local growers, family and friends.

All our desserts are home made and we rely on predominantly local suppliers to provide you with the best possible tastes of the Mornington Peninsula



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| BREWHOUSE LARDER RANGE | JAR |
| Spicy Mixed Nuts | 8 |
| Tomato Chutney featuring local tomatoes & apples | 8 |
| Pickled Onions | 8 |
| Pickled Cherries featuring Red Hill Cherries | 10 |

GLASSES

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| Pot & Pint glass | 10 |
| Goblets, Steins & Tall Wheat Pint glasses | 15 |



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| Delgrosso's (Apples, Juice, Pears, Cherries) | 5983 2091 |
| Five Senses Coffee | 5975 5221 |
| Flinders Farm Tomatoes | 5989 0047 |
| Gregs Family Butcher | 5986 8285 |
| Main Ridge Dairy | 5989 6622 |
| Mock Orchards (biodynamic apples) | 5989 2242 |
| Red Hill Cherries | 5989 2196 |

Red Hill Brewery is a proud member of



MAJOR AWARDS WE HAVE WON

Mornington Peninsula Awards for Excellence '08
Best Café Restaurant *and* Excellence in Local Produce

Restaurant & Catering Association
Best Regional Café Restaurant '07 & '08

OTHER GOODIES & SUPPLIERS

www.redhillbrewery.com.au