

SMALL PLATES

SOURDOUGH cultured butter, house baked sourdough	8	BEER BATTERED CURRY CHIPS v japanese curry sauce, cheese	12
CHARCUTERIE PLATE DF,NF salami, prosciutto, king fish bacon, house pickles, house-made lavosh	18	BEER BATTERED CHIPS DF,GF kewpie mayo	8
CRISPY PORK CHICHARRONES DF master stock poached pork belly, ponzu, spiced salt, herb slaw	16	CHICKEN WINGS DF,NF sticky chili glaze, szechuan, sesame	14
CHEESE BOARD grilled Barossa baby berts brie, warrnambool cheddar, tarragon river shadows of blue	18	HALLOUMI CHIPS spiced fried halloumi, lemon	12
CALAMARI salt and pepper calamari, yuzu mayo	19	CHEF'S CROQUETTES chef's choice of spanish style croquettes	12
		POPCORN CHICKEN house smoked BBQ sauce	13

MAINS

PORK SANDO DF kewpie mayo, kimchi, beer battered chips	18
CHICKEN SANDO DF kewpie mayo, tonkatsu sauce, beer battered chips	18
HALLOUMI SANDO miso mayonnaise, tonkatsu sauce, beer battered chips	18
BEIRNE BURGER black onyx beef patty, truffle mayo, swiss cheese, caramelised red onion, lettuce, milk bun, pickles, beer battered chips	22
FISH & CHIPS DF fresh beer battered fish-of-the-day, kewpie tartare, beer battered chips and lemon	20
CRAB AND CLAM GNOCCHI crab, clam, cherry tomato compote, parsley	24

STEAKS

FLANK STEAK 250G (Bannock Brae – Meringandan)	22
RIBEYE 300G 30-40 day in house dry aged (Stanbroke Beef – Grantham)	36

All steaks served with watercress, shoestring fries and your choice of: Green peppercorn jus, truffle butter, house made kimchi, dijon, hot English or seeded mustard

SALADS & SIDES

BROCCOLINI GF,DF steamed, chilli, garlic	12
MIXED LEAF SALAD GF,DF,NF green oak, witlof, dill, lemon vinaigrette	8
MISO ROASTED 1/2 CAULIFLOWER DF,NF charcoal roasted cauliflower, miso glaze, almonds	12

DF - dairy free
GF - gluten free
NF - nut free
V - vegetarian
VG - vegan



www.beirnelane.co

 Beirne Lane

 @beirne_lane