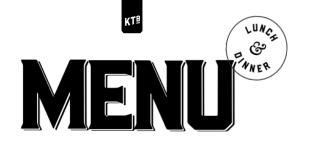
Please order at the Bar!



Kitchen Hours: Wed/Thurs: 5-8 Fri/Sat: 12-2:30 & 5-9

Sun: 12-4

PIEROGI

Polish Dumplings 19

w/sauerkraut & sour cream

Choice:

- Potato & farm cheese (VG)
- Mushroom & sauerkraut (V)
- Pork & Beef

SMALL PLATES

Warm Marinated Olives 12

Italian herbs, citrus peel, chilli (V)

Pretzel 10

Honey butter (VG)

Fries 10

w/ aioli (VG, GF)

Poutine 17

Fries, cheese curds, gravy

Truffle + Parmesan Fries 16

White truffle oil w/ Grana Padano cheese (VG, GF)

Crispy Calamari 20

Kaffir lime salt, pepper, fennel & rocket salad

Beer Brined Wings 19

Bloody Mary sauce & blue cheese dressing

BBQ Corn Ribs 19

Charcoal corn ribs w/ chilli maple glaze (V)

Southern Fried Chicken Bites 19

Buttermilk chicken, spicy aioli

Grazing Board 40

Selection of dips, cheeses, charcuterie, smoked sausages, fruit, picked veg & crackers/breads

KIDS

All kids' dishes come with a small drink

Chicken & Fries 14

Cheeseburger & Fries 14

Fish & Fries 14

LARGE PLATES

Crispy Pork Knuckle 45 (serves two)

Beer mustard, sauerkraut, mustard mash & gravy

House Smoked Chicken 29

Salad & chips (GFO*)

Kielbasa (Sausage) Plate 35

Selection of sausages, sauerkraut, mustard mash, beer mustard & gravy (GFO*)

Wiener Schnitzel 28

Pork cutlet, fries, sauerkraut, salad & gravy

Beer Battered Fish and Chips 28

Hoki fillets, salad & house tartare

Wood Fired Steak 39

300g grass fed scotch fillet, house salad, fries & gravy. Cooked over charcoal, to your liking. (GF)

BURGERS

Served with fries

Brewer's Burger 26

150g beef patty, bacon, cheese, onions, pickles, fry sauce (GFO*)

Cheeseburger 22

150g patty, cheese, American mustard, ketchup, pickles (GFO*)

Mushroom Burger 26

Local Lions Mane mushrooms, cheese, tomato relish, salad, sumac onions (VG, GFO*)

SIDES

Charred Greens 14

Mixed greens, honey butter (VG, V*,GF, N)

Pear & Rocket Salad 14

Parmesan cheese, sumac onion, apple vinaigrette (VG, GF)

House salad 14

Mixed seasonal leaves and fresh produce dressed to perfection (V)

Add to salads +10

Wood-Fired Chicken Beer Battered Fish Southern Fried Chicken Mushroom



BEER

CORE RANGE 425ml / 500ml / 1140ml

KT Crispy – Light Lager 3.8%

8 / 10 / 20

An easy drinking, crisp lager with a light malt profile & low bitterness. Super refreshing & low carb, this session lager is an everybody beer.

Coffs Coast - Pale Ale 5.2%

9.5 / 11.50 / 23.50

Our flagship ale. Layers of oats & wheat provide the base for a smooth and refreshing hazy pale ale, loaded with new world hops that give stone fruit, pineapple, & coconut flavours. Crack a Coco & taste the Coffs Coast!

Beached As - XPA 5.0%

9 /11 / 22.50

A crisp & clean malt base lets the hop parade reign in this classic XPA. Roll out the beach towel, crack out the cans and enjoy the view. Tropical and refreshing.

Blue Groper – Premium Lager 4.9%

9 / 11 / 22.50

A tribute to Coffs Harbours' first beer from the 1980s. This collaboration with our town's Mayor 'Moose', brings easy lager flavours of light malt, bread crust topped off with a light herbal & floral hop note.

Blues and Roots - Ginger Beer with Blueberries 3.5%

9 / 11 / 22.50

A shout out to all the festival heads excited to crack a refreshing blueberry ginger beer for a responsible session. Fruity and spicy!

SEASONALS AND LIMITED BREWS

We are always having fun, creating new and exciting beers. Head inside & chat with our friendly bar staff to learn what's pouring now.

TAKE AWAY

See our fridge for our full range of take away beers. All our tap beers are also available for take-away in two sizes:

Crowler 946ml Can

Growler 1.89L Glass Bottle (King Tide Growler bottle \$18)



COCKTAILS

Strawberry Fields Emerald Island Berry Slow Gin muddled with fresh strawberries, watermelon & strawberry syrup, fresh lime & ginger beer	20
Aperol Spritz A classic. Aperol, Prosecco, & a dash of soda finished with fresh orange.	18
Critters Jitters – Espresso Martini Critters Vodka, Coffee Liqueur & Fresh Hope Road Espresso shaken & served with Hope Road coffee beans.	22
Lychee Lush A Lychee Lovers Dream. Lychee Liqueur shaken with Critters White Rum & Pama Pomegranate Liqueur, finished with fresh lime juice & garnished with lychee.	20
Bizzy Bee Emerald Island Ginger Bee Gin buzzing with Limoncello & soda, finished with fresh rosemary from the King Tide garden.	19
Negroni Critters Premium Gin, Campari and Rossa Vermouth stirred & served over ice, garnished with fresh orange.	20
Apple Pie Zuborowka Apple Vodka topped with cloudy apple juice & soda, finished with a cinnamon sugar rim & fresh lime.	19
Dark n Twisted Emerald Island Dark Seed Gin twisted with Cointreau & topped with sparkling blood orange. Served with a pinch of chilli for that extra kick.	22
Passionfruit Sunset Critters Vodka, Passionfruit Liqueur & Passionfruit Pulp, finished with a dash of Grenadine for that perfect Coffs Coast sunset.	20



SPIRITS

GIN	
Critters Dry Gin - Coffs Harbour, NSW	13
Emerald Island - Coffs Harbour, NSW	13
(Premium Dry, Berry Slow, Ginger Bee, Mirage, Dark Seed)	
Dobsons Premium Dry Din – Kentucky, NSW	13
VODKA	
Critters House Vodka - Coffs Harbour, NSW	10
Critters Premium Vodka - Coffs Harbour, NSW	13
Vodka Zubrowka Bison Grass - Poland	13
(Try it with apple juice & a squeeze of lime)	
RUM	
Critters White Cane Spirit - Coffs Harbour, NSW	14
Nil Desperandum Rum – Sunshine Coast, QLD	14
WHISKEY	
Dobson's Old Reliable - Kentucky, NSW	13
Dobson's Raven - Kentucky, NSW	14
Dobson's Belle Epoque - Kentucky, NSW	18

CIDER

Willie Smith Organic Apple Cider – TAS

NON-ALCOHOLIC

Saxby's soft drinks	5
(Cola, Diet Cola, Lemonade, Lemon Lime Bitters, Tonic, Soda, Ginger Beer)	
Apple / Orange Juice	5
Gut Instinct Kombucha	7.5
Heaps Normal non-alcoholic XPA	9
Raspberry & Lychee Mocktail	8



10

WINE

Our wines are listed from light to medium and full bodied to help you with your selection. We also took the liberty to add a few key aromas of each wine.

150ml/250 SPARKLING	
Prosecco - Farina DOC - Delle Venezie, Italy - Stone fruit & citrus with a dry finish	12 / - / 50 15 / - / 60
WHITE Fiano - Table of Plenty - Gundagai, NSW 2023- Fruit salad, citrus & minerals Pinot Grigio - Le Pezze - Delle Venezie, Italy 2021 - Red apple, pear, quince paste Sauvignon Blanc - Soho - Marlborough, New Zealand 2022- Tropical, zesty, fresh Social Blanc - Nashdale Lane - Orange NSW 2021 — Lemon sherbet, zesty & fresh Chardonnay - Wongolina - Margaret River, WA 2023- Clean, melon, grapefruit Chardonnay - Novum - Marlborough, New Zealand 2022- Rich, buttery & creamy	10 / 16 / 45 10 / 16 / 49 12 / 19 / 52 - / - / 45 12 / 18 / 53 - / - / 79
ROSE Rosé - Mazi - McLaren Vale, SA 2022- Cranberry, pomegranate with a dry finish	11 / 17 /45
Pinot Noir - Gala Estate - Yarra Valley, VIC 2023- Savoury, earthy, red berries Sangiovese - Table of Plenty - Gundagai, NSW 2021- Cherries, spice, dry finish Tempranillo - Cavendon - King Valley, VIC 2021 - Raspberries, blackberries, vanilla Shiraz - Rocky Road - Margaret River, WA 2021- Floral, red berries, white pepper GSM - Rusden 'Driftsand' - Barossa Valley, SA 2022 - Juicy, ripe, full bodied Bordeaux Blend - McHenry Hohnen - Margaret River, WA 2021 - Blueberry, graphite, thyme Shiraz - Tin Shed 'Melting Pot' - Barossa Valley, SA 2021 - Spiced plums	13 / 20 / 58 9 / 15 / 45 - / - / 55 11 / 17 / 54 11 / 16 / 48 2 - / - / 79 - / - / 65

