

# WINE

SERVED BY THE GLASS/BOTTLE GLS BTL

## BUBBLES

|   |     |    |
|---|-----|----|
| <b>DUNES &amp; GREENE</b><br>BRUT NV SA                             | 8.5 | 39 |
| <b>PIZZINI</b><br>PROSECCO NV<br><i>King Valley Victoria</i>        | 10  | 48 |
| <b>PALMETTO</b><br>BLANC DE BLANC NV<br><i>Barossa Valley SA</i>    | N/A | 48 |
| <b>HOWARD PARK</b><br>JETÉ SPARKLING NV<br><i>Margaret River WA</i> | N/A | 68 |
| <b>LOUIS ROEDERER</b><br>BRUT NV <i>Champagne France</i>            | N/A | 95 |

## WHITE WINE

|   |     |    |
|---|-----|----|
| <b>2015 CASTILLO DEL MORO</b><br>SAUVIGNON BLANC<br><i>La Mancha Spain</i>          | 8.5 | 39 |
| <b>2016 YEALANDS</b><br>SINGLE VINEYARD<br>SAUVIGNON BLANC<br><i>Marlborough NZ</i> | 9   | 43 |
| <b>2016 DEEP WOODS "IVORY"</b><br>SEMI SAUVIGNON BLANC<br><i>Margaret River WA</i>  | 9   | 43 |
| <b>2014 WILLOUGHBY PARK</b><br>CHARDONNAY<br><i>Great Southern WA</i>               | 10  | 48 |
| <b>2015 FIEGL VILLA DUGO</b><br>PINOT GRIGIO <i>Collio Italy</i>                    | 9   | 43 |
| <b>2016 ROCKCLIFFE</b><br>THIRD REEF<br>RIESLING <i>Margaret river, WA</i>          | 9   | 43 |

## ROSÉ/SWEET

|  |   |    |
|--|---|----|
| <b>2015 LA CALIERA</b><br>MOSCATO <i>Italy</i> | 9 | 43 |
| <b>2016 ANGOVE "NINE VINES"</b><br>ROSÉ SA     | 9 | 43 |

# WINE CNTD

SERVED BY THE GLASS/BOTTLE GLS BTL

## RED WINE

|  |     |    |
|--|-----|----|
| <b>2014 CASTILLO DEL MORO</b><br>TEMPRANILLO SYRAH<br><i>La Mancha Spain</i>           | 8.5 | 39 |
| <b>2013 SNAKE &amp; HERRING</b><br>"PROTOTYPE"<br>CAB. MERLOT <i>Margaret River WA</i> | 8.5 | 39 |
| <b>2015 BAROSSA VALLEY ESTATE</b><br>SHIRAZ <i>Barossa, SA</i>                         | 10  | 48 |
| <b>2015 PICO MACARRIO</b><br>BARBERA <i>Piedmont Italy</i>                             | 10  | 48 |
| <b>2015 MILLBROOK</b><br>GSM <i>Geographe WA</i>                                       | 9.5 | 45 |
| <b>2015 YERING STATION</b><br>PINOT NOIR <i>Yarra Valley VIC</i>                       | 11  | 55 |
| <b>2015 SPRING SEED</b><br>"COCKSCOMB"<br>CAB. SAUVIGNON <i>McLaren Vale SA</i>        | 10  | 48 |
| <b>2014 LLAMA "OLD VINE"</b><br>MALBEC <i>Mendoza Argentina</i>                        | 9   | 43 |

# COCKTAILS

|  |      |
|--|------|
| <b>APEROL SPRITZ</b><br><i>Prosecco, aperol, soda</i>  | 9    |
| <b>SOURS</b><br><i>Markers Mark, Frangelico or Amaretto.<br/>Lemon juice, sugar syrup, egg white</i> | 13   |
| <b>DARK 'N' STORMY</b><br><i>Captain Morgan Black Spiced Rum,<br/>Lime, Ginger Beer</i>              | 11.5 |
| <b>SEA BREEZE</b><br><i>Vodka, pink grapefruit, cranberry, fresh lime</i>                            | 11.5 |
| <b>ESPRESSO JAR</b><br><i>Kahlua, vanilla vodka, espresso,<br/>sugar syrup</i>                       | 17   |
| <b>WARM APPLE CIDER</b><br><i>Winter spiced apple cider, fresh apple juice</i>                       | 8    |
| <b>ADD CINNAMON WHISKEY</b>  | 12.5 |

# BY

# BE

# US

# IN






## FOOD & DRINKS



# ON TAP

**BEERLAND TASTING TRAY** 12  
4 x 150ml serves of our core products served on a tasting paddle.

SERVED AS A MIDDY/PINT MDY PNT

|   |     |      |
|---|-----|------|
| <b>BEERLAND LAGER</b><br> An all malt continental lager<br>ABV: 5.0%                         | 6.7 | 11.5 |
| <b>BEERLAND PALE ALE</b><br> A bright Australian style pale ale dosed with hops<br>ABV: 5.2% | 6.7 | 11.5 |
| <b>BEERLAND WHEAT</b><br> Classic Bavarian style wheat beer<br>ABV: 5.0%                    | 6.7 | 11.5 |
| <b>BEERLAND IPA</b><br> Generously hopped Indian Pale Ale<br>ABV: 6.0%                     | 6.8 | 11.8 |
| <b>BEERLAND KOLSCH</b><br> Smooth, refreshing, German Ale<br>ABV: 5.0%                     | 6.7 | 11.5 |

LOOK OUT FOR THE NEXT BEERLAND SPECIALTY!

TAKE-AWAY  
**Canimals**  
RANGE 946ML  
AVAILABLE NOW \$15 EACH

SERVED ALL DAY FROM 11AM TILL LATE

## TO START

|  |    |
|--|----|
| <b>SOUP OF THE DAY</b><br>Winter classic served with charred bread   | MP |
| <b>CHICKEN &amp; CHEESE QUESADILLA</b><br>Charred chook, 3 cheese, fresh relish  | 12 |
| <b>BEER BATTERED CHIPS V</b><br>Rosemary salt. Your choice of smoked garlic aioli, BBQ or tomato sauce.  | 9  |
| <b>PORK BELLY BITS V GF</b><br>Confit pork belly tossed in soy caramel, with steamed choy veg  | 12 |
| <b>LEMON PEPPERED CALAMARI</b><br>Served with house spiced chutney   | 12 |
| <b>MAM CHAM SPRING ROLLS</b><br>Sweet and sour Vietnamese salad  | 12 |
| <b>GLAZED WINGS GF</b><br>Chicken wings tossed in spiced namjin glaze  | 15 |
| <b>NBC BONELESS THIGH</b><br>Choice of sauce, Jalapeno honey & lime, chilli, sour cream blue cheese  | 18 |
| <b>SINGLE (½ KG)</b>   | 32 |
| <b>SHARE (1 KG)</b>  |    |
| <b>NACHO CHEESE POTATO GEMS VO</b><br>Fried potato gems, mac and cheese, pork bits, fresh relish, nacho cheese sauce   | 20 |
| <b>NBC TASTING PLATE GFO</b><br>2 BLT sliders, haloumi and olive skewers, pork belly and apple salad, calamari salad, beer cheese, paté, mushroom arancini, charred flat bread | 35 |

### WE CATER FOR EVERYONE

|                             |                               |
|-----------------------------|-------------------------------|
| <b>V</b> Vegetarian         | <b>GF</b> Gluten free         |
| <b>VO</b> Vegetarian option | <b>GFO</b> Gluten free option |

DON'T FORGET TO CHECK OUT OUR  
**WEEKLY SPECIALS**

SERVED FROM 11AM TILL 9:30PM

## BURGERS

|  |    |
|--|----|
| <b>WAGYU SLIDERS [3] GFO</b><br>Wheat beer cheese, dirty onions, smoked aioli  | 22 |
| <b>LITTLE HOG HOAGIES [3]</b><br>Pulled pork, BBQ sauce, apple and fennel slaw   | 22 |
| <b>BURNT END SLIDERS [3] GFO</b><br>12hr smoked brisket, vodka kale, red cheddar   | 22 |
| <b>DOUBLE STACK CHEESE BURGER*</b><br>Wagyu patties, American cheddar, dill pickle ribbons, smoked garlic aioli                    | 21 |
| <b>ANGUS BURGER* GFO</b><br>Flame grilled with shredded lettuce, smoked garlic aioli, cheddar, dill pickle ribbons, roasted relish | 19 |
| <b>STEAK SANDWICH* GFO</b><br>Fillet steak, shredded lettuce, house BBQ sauce, lemon pepper aioli                                  | 25 |
| <b>ADD DIRTY ONIONS AND BEER CHEESE</b>  | 3  |
| <b>BELLY UP BURGER* GFO</b><br>Pork belly, Streaky balsamic bacon, apple and fennel slaw, feta                                     | 20 |
| <b>CLUB SANDWICH*</b><br>Smoked chicken, charred honey pancetta, lettuce, tomato, avocado, parmesan and roast garlic aioli         | 20 |

\*Served with chips and your choice of smoked garlic aioli, BBQ, or tomato sauce.

SERVED ALL DAY FROM 11AM TILL LATE

## PIZZA 12"

|   |    |
|---|----|
| <b>CLASSIC MARGHERITA V GFO</b><br>Tomato sauce, buffalo mozzarella, basil  | 18 |
| <b>SMOKED MUSHROOM V GFO</b><br>Creamed mushroom, smoked fieldies, fried leek and mozzarella                        | 20 |
| <b>SAUSAGE &amp; ROCKET GFO</b><br>Salumi chorizo, fennel sausage, pepperoni, rocket, parmesan and creamed balsamic | 22 |
| <b>CHICKEN TANDOORI GFO</b><br>Mint yogurt & lime   | 22 |
| <b>SUPREME GFO</b><br>Pepperoni, chook, capsicum, mushroom, tomato, onion   | 24 |
| <b>CAVEMAN GFO</b><br>Pulled pig, chook, bacon, pepperoni, mushroom, olive, Smokey bbq sauce                        | 24 |

SERVED FROM 11AM TILL 9:30PM

## LARGE MEALS

|   |    |
|---|----|
| <b>NBC PARMY</b><br>Panfried chicken breast, pancetta, cheese, garlic potatoes, salad   | 24 |
| <b>LEMON PEPPERED CALAMARI</b><br>Chips, salad & house chutney  | 23 |
| <b>BEEF &amp; BACON PIE</b><br>Winter veggies and your choice of chips or mash  | 20 |
| <b>BEERED BEEF CHEEK &amp; FENNEL RIGATONI</b><br>Beer braising beef cheek ragu, sage and parmesan served with charred bread  | 26 |
| <b>GREEK SALAD V GFO</b><br>Lettuce, tomato, onion, cucumber, feta with a creamy white balsamic dressing  | 18 |
| <b>ADD PRAWNS</b>   | 10 |
| <b>SNAPPER &amp; CHIPS GFO</b><br>Market fresh, battered with our wheat beer OR grilled, lemon & caper aioli  | 26 |
| <b>GRILLED BARRAMUNDI GFO</b><br>Lemon butter homefries, caper, dill & spinach  | 30 |
| <b>BLACKENED CHICKEN GFO</b><br>Char grilled half chicken with a Jalapeno, honey & lime sauce, fire roasted salsa, guacamole, grilled tortillas and Rancher's salad | 28 |
| <b>SMOKED BRISKET GFO</b><br>Vodka kale, bourbon sugar, BBQ sauce, charred corn, smashed spuds and toasted brioche  | 30 |
| <b>TO SHARE</b>   | 55 |

## OUR STEAKS

All steaks are seasoned with our own house rub. Your choice of beer battered chips or creamy house mash and pan roast jus.

SUPPLIED BY  
**TORRE BUTCHERS**

|                           |    |
|---------------------------|----|
| <b>200G EYE FILLET</b>    | 31 |
| <b>300G SIRLOIN STEAK</b> | 30 |
| <b>350G SCOTCH FILLET</b> | 39 |
| <b>350G RUMP STEAK</b>    | 30 |

CONNECT WITH US! @NBCbeerland | #NBCbeerland

SERVED FROM 11AM TILL 9:30PM

## SIDE KICKS

\$8 EACH OR 2 FOR \$14

|   |   |
|---|---|
| <b>GREEK SALAD V GFO</b>  | 8 |
| <b>MAC &amp; CHEESE V</b>   | 8 |
| <b>HOUSE CHOPPED SALAD V GFO</b><br>LTO, cucumber, beetroot, feta, apple balsamic | 8 |
| <b>CHAR-GRILLED CORN V GFO</b><br>Garlic and herb butter                          | 8 |
| <b>MASH POTATO V GF</b>   | 8 |
| <b>MISO GREENS V GF</b>   | 8 |

## DESSERT

|  |    |
|--|----|
| <b>DEEP FRIED ICE-CREAM</b><br>Chocolate ice-cream wrapped in crepes, coconut & salted caramel | 6  |
| <b>CINNAMON DOUGHNUTS</b><br>With fresh passionfruit curd                                      | 10 |
| <b>2 SCOOPS OF ICECREAM</b><br>Vanilla, strawberry, chocolate                                  | 6  |

## KIDS MENU

|                                  |    |
|----------------------------------|----|
| <b>HAM &amp; CHEESE PIZZA 6"</b> | 8  |
| <b>MACARONI CHEESE</b>           | 8  |
| <b>PASTA BOLOGNAISE</b>          | 10 |
| <b>SNAPPER &amp; CHIPS</b>       | 10 |
| <b>SLIDER &amp; CHIPS</b>        | 12 |

PLEASE PLACE YOUR ORDER  
AT THE BAR WHEN READY