

# REDOAK

RESTAURANT ♦ BAR ♦ BREWERY

## DINNER MENU

### TASTING BOARDS

FOOD & BEER MATCHING AT ITS BEST!

#### SEAFOOD TASTING BOARD

Salmon gravalax w/ creme fraiche & lemon balm **honey ale**  
Scallop ceviche w/ tomato & chilli salsa **bloody wit**  
Tuna tartare w/ shallots and sesame dressing **aussie lager**  
Octopus terrine w/ pickled onion and lemon balm **gaelic red**

#### MEAT TASTING BOARD

Smoked turkey breast w/ red currant jelly & cranberries **aussie lager**  
Peking duck w/ hoisin sauce, crisp tortilla and shallots **gaelic red**  
Fennel & garlic salami w/ branstion pickles **organic pale ale**  
Grilled chorizo sausage, red capsicum and salsa verde **malt teaser**  
without beer 20 | with matching beer 30

### TO SHARE

#### CHUNKY CHIPS

choose: aioli, tomato sauce or salt & vinegar 9

#### SWEET POTATO FRIES

tossed w/ Moroccan spice (choose: aioli or blue cheese sauce) 12

#### CRISP CHICKEN DRUMETTES

choose: blue cheese sauce, Louisiana spiced dressing or beer BBQ sauce 16

#### BAKER'S BREAD (v)

bread with selection of olives, whipped butter, balsamic & olive oil 12

**CURED MEATS** Fennel & garlic salami, pastrami, Sopresso salami, pickles, dijon mustard, rustic sourdough (gfm) 25

**SEA PLATE** smoked salmon, white anchovies, trout croquette with sundried tomato and sourdough slices 25

**ANTIPASTO BOARD** assortment of prosciutto, pickles, pumpkin dip, brie, semi dried tomatoes, olives, sourdough (gfm) 25

**VEGETARIAN PLATE (v)** roasted mushroom, marinated eggplant, Persian feta, roasted pumpkin, pickles and sourdough (gfm) 21

**CHEESE PLATE (v)** creamy brie, pyengana cheddar, southcape blue, olive and beer bread, fruit compote, lavosh, water crackers (gfm) 25

### BURGERS

YOUR REDOAK FAVOURITES

Served on a brioche bun with sliced tomato, cos lettuce, cheddar cheese and a serve of chips with aioli

**BREWERS BEEF** Redoak's patty with onion jam and aioli 23  
{ stout }

**PULLED PORK** juicy pork, coleslaw, sriracha butter sauce 23  
{ honey ale }

**SPICY GRILLED CHICKEN** with slaw and chilli aioli 23  
{ organic pale ale }

**DORY FISH** lemon peppered dory fillet, tartare sauce 23  
{ bloody wit }

**VEGETARIAN (v)** quinoa, mushroom, chickpea burger 21  
homemade tomato relish { gaelic red }

### PIZZA | PIE

9" | 16" or 12" | 23

**ARTICHOKE & GOATS CHEESE (v)**  
roasted artichoke, marinated eggplant, red capsicum with semi dried tomato, crumbled goats cheese w/ balsamic glaze

**SHREDDED BEEF** bbq beer sauce, Persian feta, chillii

**SALAMI & OLIVE** Sopressa salami, kalamata olives on tomato base (GFM - add Gluten free 8" base 4)

**RICH BEEF POT PIE** braised beef cheek & winter root vegetables in spiced butter sauce, garnished w/ broadbean mash and salad 19  
(add extra mash or chips 4)

### SALADS

#### PROSCIUTTO & SOUR CHERRY

sliced prosciutto, sour cherries, cherry tomato, Spanish onions, rocquette w/ citrus and orange vinegrette and balsamic glaze 19

#### CHEF'S SALAD

rocquette, sliced apple, crushed walnut with blue cheese dressing 19  
(add grilled chicken tenderloin \$6)

V: Vegetarian DF: Dairy free GF: Gluten free  
GFM or \* can be easily GF modified (please ask for options)

Please advise our staff if you have food allergies or have special dietary needs. Whilst we cannot guarantee your request, we may be able to make minor adjustments to our dishes

Please note all credit cards incur a 1.5% surcharge for merchant processing fees

# REDOAK

RESTAURANT ♦ BAR ♦ BREWERY

Our real craft beers are brewed from 100% grains with all ingredients so they are full of body, flavour and taste. We believe good beer should be enjoyed with good food. The recommended beer matches have been chosen to either complement or contrast the flavours in the dish, to enhance your dining and drinking experience. Please enjoy!

## MEALS

### LAMB & ROSEMARY SAUSAGES

w/ creamy feta mash and fried parsley, confit shallots and red ale jus 29  
**complimentary { organic pale ale or gaelic red }**

### CRISP TASMANIAN SALMON

sustainably farmed Atlantic salmon fillet w/ roasted artichokes, chat potatoes, tomato, olives, onion concasse and salsa verde (gfm & df) 32  
**{ bloody wit }**

### PRAWN & CHILLI PASTA

spicy black tiger prawns, cherry tomatoes, sauteed eschallots, rocket, garlic, chilli on linguine pasta w/ lemon wedge (df) 24  
**{ aussie lager }**

### CHEF'S RAVIOLI

mushroom and ricotta cheese filled ravioli w/ wild mushroom, snipped chives and truffle oil (add grilled chicken tenderloin \$6) 19  
**{ gaelic red }**

### FISH & CHIPS

Classic beer battered fish served with chunky chips, green leaf salad, lemon wedge and tartare sauce 22  
**{ organic pale ale }**

### PORK TENDERLOIN

grilled pork tenderloin w/ crisp pancetta, roasted winter root vegetables, pickled onions, baby herbs and red wine jus 32  
**{ honey ale }**

### PAN SEARED CHICKEN

w/ dauphinoise potatoes, chorizo sausage, roasted red capsicum, green peas and dijon & white wine sauce (gf) 29  
**{ aussie lager }**

### BEEF TWO WAYS

beef sirloin and beef back ribs with crushed chat potato, celeriac puree, homemade bbq sauce, roasted mushrooms and dutch carrots (gfm) 38  
**{ stout }**

### DOUBLE LAMB SHANKS

w/ roasted vegetables, creamy mash with puff pastry twist 35  
**{ bock }**

## SIDES

SIDES 9

### STEAMED VEGETABLES | CREAMY POTATO MASH

### GARLIC FLAT BREAD

rocquette, sliced apple, walnut, blue cheese sauce 9 **SIDE SALAD**

choose: aioli, tomato sauce or salt & vinegar 9 **CHUNKY CHIPS**

w/ Moroccan spice (choose: aioli or blue cheese) 12 **SWEET POTATO**

## SWEETS

### CHOCOLATE ORANGE BROWNIE

w/ salted caramel sauce, chocolate dipped candied orange, chocolate icecream garnished with shavings and fresh mint 12  
**{ stout }**

### MIXED BERRY COBBLER

warm mixed berry cobbler served w/ spiced vanilla ice-cream, salted caramel sauce, crushed hazelnuts and vanilla fairy floss 12  
**{ honey ale }**

### TRIO OF ICE CREAM

chocolate ice cream, salted caramel sauce, choc shavings | passionfruit icecream, honeycomb, pashmak | green tea ice cream, mint syrup, mint leaves 10  
**{ malt teaser }**

### CHOCOLATE 'BEER INFUSED' TRUFFLES

white chocolate honey ale truffle rolled in coconut | milk chocolate stout truffle w/ cocoa powder | dark chocolate gaelic red truffle w/ crushed hazelnuts 15  
**{ served w/ berry coulis and stout }**

### DECONSTRUCTED AFFOGATO

tantalising trio of spiced vanilla icecream, Redoak's stout reduction syrup combined with Vanilla Galliano and a shot of espresso coffee 15

## did you know?

Redoak was established in Sydney 2004 by brother and sister duo (David & Janet) and is an Australian owned, small and independent brewery. The brewery uses 100% solar energy and works closely with local farmers. Our chefs support Australian farmers and producers sourcing local wines, fresh produce, sustainably farmed fish, wherever possible etc.

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