



BRIARS

FOOD & WINE

START WITH

<i>Country Ciabatta - grilled & garlic rubbed</i>	<i>\$9</i>
<i>Clyde River Oysters (gf)- natural or Kilpatrick</i>	<i>1/2Doz \$18.. Doz.. \$33</i>
<i>Baked Scallops in shells (gf) - herbs butter & bacon crumb</i>	<i>\$24</i>
<i>Panko-crusted Calamari with coriander aioli</i>	<i>\$14</i>
<i>Mushroom Arancini with porcini cream</i>	<i>\$18</i>
<i>Creamy Garlic Prawn with rice</i>	<i>\$18</i>
<i>Briar's KFC - spicy southern fried chicken with hot & spicy sauce</i>	<i>\$19</i>
<i>Spanish chorizo (gf) - local honey & grilled ciabatta</i>	<i>\$18</i>
<i>Warm Olives (gf) - with chili, preserved lemons & herbs</i>	<i>\$10</i>

LARGER PLATES

<i>Seafood Pasta - king prawns, fish, calamari with chili, garlic & lemon</i>	<i>\$35</i>
<i>Barramundi (gf) - French lentil ragout, asparagus & butter sauce</i>	<i>\$35</i>
<i>Panko-Crusted Calamari - coriander aioli, salad & french fries</i>	<i>\$30</i>
<i>Garlic Prawn - with cherry tomato, jasmine rice & shallots</i>	<i>\$28</i>
<i>350g Rib Eye - bone in, served with french fries & salad & shiraz jus</i>	<i>\$40</i>
<i>Pork Schnitzel - panko crumbed served with chips, salad & fresh lemon ..</i>	<i>\$32</i>
<i>Risotto Of The Day (gf) - Chef's selection of the day</i>	<i>\$36</i>
<i>Portuguese Spatchcock - Chargrilled, salad & french fries</i>	<i>\$32</i>
<i>Homemade Ricotta Gnocchi - pan-fried in butter, tomato sauce & basil ...</i>	<i>\$28</i>
<i>Beer Battered Flathead - served with chips & salad</i>	<i>\$30</i>
<i>Eye Fillet Medallions (gf) - seasonal vegetables & mushroom sauce</i>	<i>\$40</i>

SIDES

<i>Fresh Garden Salad - red wine vinegar & dijon dressing.....</i>	<i>\$10</i>
<i>Sweet Potato Fries - with aioli</i>	<i>\$8</i>
<i>Bowl of Chips - with sauce</i>	<i>\$7</i>
<i>Bowl of Baked Potatoes & Seasonal Veg</i>	<i>\$10</i>



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LITTLE ONES

<i>Chicken & Chips</i>	\$15
<i>Fish & Chips</i>	\$15
<i>Pasta with butter & cheese</i>	\$15

SWEETS & TREATS

<i>Chocolate Brownie - ganache, whisky caramel ice cream</i>	
<i>Baked Cheesecake of the moment</i>	
<i>Vanilla Bean Creme Brulee</i>	
<i>Citrus Tart - toasted Italian meringue</i>	
<i>Affogato (gf) - Your choice of Frangelico, Kahlua or Drambuie</i>	

COFFEE & TEAS

<i>Cappucino/Flat White/Latte</i>	\$4.5
<i>Espresso/Macchiato</i>	\$3.5
<i>Long black</i>	\$4
<i>Assortments of herbal & black teas</i>	\$4

SPIRITUOUS & SWEET DROPS

<i>Grant Burge, Aged Tawny</i>	\$9
<i>Grahams, The tawny Port</i>	\$9
<i>XO Grande Brandy, JP Chenet</i>	\$9
<i>Grappa Riserva, Nebbiolo da Barolo</i>	\$10
<i>Chateau du Tariquet, Armagnac</i>	\$10
<i>Drambuie</i>	\$9
<i>Limoncello Capri</i>	\$9
<i>Baileys</i>	\$10
<i>Frangelico</i>	\$10
<i>Kahlua</i>	\$9
<i>Disaronno</i>	\$10