


BRIARS

FOOD & WINE

START WITH

Turkish Bread - grilled & garlic rubbed	\$ 9
Baked Scallops in shells (gf) - herbs butter & bacon crumb	\$ 25
Salt, Pepper & Chilli Squid Rings w/ Asian slaw.....	\$ 18
Mushroom Arancini with porcini cream	\$ 18
Creamy Garlic Prawns with cherry tomato, jasmine rice & shallots.....	\$ 20
Briar's KFC - spicy southern fried chicken with hot & spicy sauce	\$ 19
Spanish chorizo (gf) - cherry tomato, local honey & grilled ciabatta	\$ 18
Warm Olives (gf) - with chilli, cherry tomato, lemon & herbs	\$ 14

LARGER PLATES

Seafood Pasta - king prawns, fish, calamari with chilli, garlic & lemon	\$ 39
Barramundi (gf) - French lentil ragout, asparagus & butter sauce	\$ 40
350g Rib Eye - bone in, served with chips, salad & shiraz jus	\$ 49
Add Surf to the Turf.....	\$ 55
Risotto Of The Day (gf) - Chef's selection of the day	\$ 36
Vegetarian Risotto of the Day (gf).....	\$ 33
Portuguese Spatchcock - served with salad & chips 	\$ 38
Homemade Ricotta Gnocchi - pan-fried in butter with tomato, basil & chilli sauce, chargrilled asparagus	\$ 28
Eye Fillet Medallions (gf) - seasonal vegetables & mushroom sauce	\$ 48
Angus Beef Cheeks served with creamy mash, broccoli & red wine gravy.....	\$ 38

SIDES

Fresh Garden Salad - red wine vinegar & dijon dressing.....	\$ 10
Sweet Potato Fries - with aioli	\$ 9
Bowl of Chips - with sauce	\$ 9
Butter Beans - with almond flakes.....	\$ 10

BRIARS

FOOD & WINE

LITTLE ONES

Chicken & Chips	\$ 15
Fish & Chips	\$ 15
Pasta with butter & cheese	\$ 15

SWEETS & TREATS

ALL \$15

Chocolate Brownie - ganache, whisky caramel ice cream
Cheesecake of the moment
Vanilla Bean Creme Brulee
White Chocolate & Vanilla bean Panna Cotta w/ mixed berry compote
Affogato (gf) - Your choice of Frangelico, Kahlua or Drambuie
Pavlova w/ seasonal berries & raspberry coulis

COFFEE & TEAS

Cappucino/Flat White/Latte/Long black/Espresso/Macchiato	\$ 4.5/ \$ 5
Assortments of herbal & black teas	\$ 4.5/ \$ 5

BREWS

Bent Spoke IPA	\$ 11	Peroni	\$ 11
Stone & Wood Pacific Ale	\$ 11	Birra Moretti- Italian Lager	\$ 11
Crown Lager	\$ 9	Hahn Light	\$ 9
Corona	\$ 9	Pure Blonde	\$ 9
Little Creatures Pale Ale	\$ 10	Great Northern	\$ 9
Carlton Dry	\$ 9		

BRIARS

FOOD & WINE

WINE LIST

<i>Paul Louis Sparkling Brut, France, NV</i>	\$14/45
<i>Ruggeri Prosecco Valdobbiadeno, Italy</i>	\$15/46
<i>Mader Riesling, Alsace France, 2018</i>	\$15/65
<i>Mandoleto Pinot Grigio Veneto, Italy, 2020</i>	\$14/48
<i>Bleeding heart, Semillon Sauvignon Blanc, NSW, 2021</i>	\$12/38
<i>Johnson Estate Sauvignon Blanc Marlborough, New Zealand, 2020</i>	\$40
<i>Petit Bourgeois Sauvignon Blanc, Sancerre France, 2018</i>	\$58
<i>Holm Oak, Chardonnay, Tasmania, 2019</i>	\$66
<i>Xanadu Circa 77 Chardonnay, Margaret River WA, 2020</i>	\$14/52
<i>Artea Provence, Rose, France, 2020</i>	\$14/50
<i>Collector Shoreline Sangiovese Rose 2022</i>	\$50
<i>Hare and Tortoise Pinot Noir, Yarra Valley, VIC, 2021</i>	\$14/46
<i>Clarence House Estate, Pinot Noir, Tasmania, 2020</i>	\$65
<i>Running With Bulls Tempranillo, Barossa, 2021</i>	\$60
<i>Viberti Giovanni, Dolcetto d'Alba, Piedmont, Italy, 2014</i>	\$70
<i>Bleeding Heart, Shiraz, McLaren Vale , 2021</i>	\$12/38
<i>Torzi Matthews, Barossa Shiraz, 2021</i>	\$54
<i>Bourke Street Shiraz, Canberra District 2021</i>	\$55
<i>Collector Marked Tree Red Shiraz 2019</i>	\$65
<i>Torbeck Barossa Valley Woodcutters Shiraz 2020</i>	\$56
<i>Xanadu Circa 77, Cabernet Sauvignon, Margaret River, 2019</i>	\$52
<i>Killibinbin, Langhorne Creek, Cabernet Sauvignon, 2019</i>	\$14/50
<i>Jim Barry The Atherley Cabernet Sauvignon, Coonawarra 2020</i>	\$65

BRIARS

FOOD & WINE

SCOTCH & WHISKY

Jameson	\$11
Johnnie Walker Red Label.	\$12
Glenfiddich 12 yr.	\$12
Oban, West Island, Single Malt, 14 yr	\$18
Lagavulin 16 yr	\$20

RYE

Crown Royal	\$11
Canadian Club	\$12

BOURBON

Jim Beam	\$11
Makers Mark	\$12
Jack Daniels	\$10
Woodford Reserve	\$14

VODKA

Russian Standard Vodka	\$14
Grey Goose	\$14

GIN

Gordon's Dry Gin	\$12
Bombay Sapphire	\$14
Ink Gin	\$16
Tanqueray N.10	\$16
Hendricks	\$16
Wild Brumby Pink Gin	\$16

RUM

Bundaberg	\$10
Bacardi White	\$11
Bundaberg Special Batch Reserve	\$12
Kraken Black Spice Special	\$12

AGAVE

El Jimador Blanco Tequila	\$14
Siera Silver Tequila	\$14

SPIRITUOUS

Grant Burge, Aged Tawney	\$9
Grahams, The Tawny Port	\$9
XO Grande Brandy, JP Chenet	\$10

SWEET

Drambuie	\$10
Limoncello Capri	\$9
Kahlua	\$10
Baileys	\$10
Frangelico	\$10
Disaronno	\$16
Cognac	\$9
Chambord	\$9
Pernod	\$9

SCHNAPPS

Devils Tongue	All \$9
Butterscotch	
Peach	
Sour Apple	



COCKTAILS

*Ink Gin & Tonic - Northern Rivers Ink Gin, tonic water, orange
\$16*

*Panama Kir - Raspberry liqueur, Italian Prosecco
\$16*

*Aperol Spritz - Aperol, Prosecco & soda water, orange
\$14*

*Moscow Mule - Kettle One vodka, spicy ginger beer, mint & lime
\$17*

*Dark & Stormy - Kraken Rum, spicy ginger beer, fresh lime
\$16*

Whisky Sour - Johnnie Walker red, fresh lemon juice, egg white, bitter \$18

*Old Fashioned - Makers Mark, orange peel, bitter
\$18*

*Espresso Martini - Kahlua, Vodka, espresso shot, vanilla syrup
\$18*

*Margarita- Freshly squeezed citrus juice, Agave gold, Cointreau
\$18*

*Pimms Cooler - Pimms, Cointreau, fruits, gingerale, lemonade & mint
\$16*

*Negroni - Tanqueray No. 10, Campari, Martini Rosso, orange peel
\$18*