



Welcome to the Brew Haus Café, Bar and IronHouse Brewery, Distillery and Vineyards.

Our menu offers modern Australian cuisine that utilises IronHouse brews and provides food matching opportunities with our IronHouse beers, as well as our IronHouse Sauvignon Blanc, Chardonnay and Pinot Noir.

Our head chef and head brewer have infused both their passions into the menu. The freshest and simplest of ingredients are combined to create wonderful dishes which are meticulously matched with IronHouse Brews and Wines. With beer extensively used in our dishes, the craft beer cooking revolution is firmly influencing our Snacks Menu.

Brew Haus Café offer something for everyone, but best of all, you can be sure of getting great beers, great food and great service.

For dietary requirements, look for these symbols in the menu to help you with your order.

(v) - Vegetarian

(gf) - Gluten Free

The Brew Haus Lunch/Dinner menu can be served on our extensive decks overlooking the aqua waters of the Tasman Sea.

- We accept cash or cards (no American Express) -
- We will happily split bills by total (not by item) -
- A 15% surcharge applies on public holidays -



Lunch

Small Plates

Garlic brew bread (v)		\$7
Marinated warm olives served with Haus made beer bread (v)		\$11
Trio of Haus made dips with flour tortilla (v)		\$14
Oysters & scallops from Tasmania's East Coast <i>(upon availability)</i>		
Natural (gf)	½ Doz \$19.00 1 Doz \$28.00	
Kilpatrick	½ Doz \$22.00 1 Doz \$32.00	
Scallop, lemon grass, sweet chilli sauce	½ Doz \$22.00 1 Doz \$34.00	
Brazillian inspired chicken & cheese croquettes (2) with hummus on the side		\$16
Brew Haus Board Choices		\$18
Wine Making		
Soft and hard cheese, prosciutto, salami, pickled walnuts and brew bread		
Brewers Tasting		
Pork ribs, smoked salmon on brew bread and chicken croquette with cheese		
Mix Slider (mini burgers)		
Beef, lamb, spiced chicken		
Seafood		
Smoked salmon, natural oyster, pan seared scallop, chilli squid, fried capers, and sour cream Brew bread		
Quinoa, tomato escabeche, mesculun, lime goat cheese cream (v/gf)		\$18
Caesar salad with smoked salmon		\$20
Schezwan squid salad with rocket & watermelon		\$18

Large Plates

Chicken schnitzel with pear walnut salad, chips & gravy	\$23
Pork ribs, twice cooked with a smoky chilli glaze, chips & pear walnut rocket salad	\$29
Fish & chips battered with IronHouse Lager & accompanied by a garden salad with aioli	\$25
Beef burger with caramelized onion, bacon, lettuce, beetroot, cheese & Haus made chutney & chips	\$22
Spaghetti with prawns, mussels tossed with garlic, chilli & olive oil	\$33
Spaghetti with seasonal vegetables & tomato sauce (v)	\$20

Side Plates

Rocket and watermelon salad (v)	\$9
Pear and walnut salad (v)	\$9
Chat Potatoes with roasted garlic (v, gf)	\$9
Beer Battered diamond cut chips with aioli (v)	\$9

Kids Plates

Crumbed chicken with chips	\$13
Cheese burger with chips	\$13
Spaghetti and meatballs	\$12
Crumbed calamari rings with chips	\$13
Crumbed fish with chips	\$13
Ice cream sundaes, sprinkles (Chocolate, Caramel, Strawberry, Banana, Lime)	\$7

Meals can be ordered with vegetables or salad

Dessert

Chocolate Parfait with raspberry sorbet, lemon petite choux & chocolate soil	\$14
Panna Cotta with mascarpone cheese, poached rhubarb & lemon sorbet	\$15
Warm Apple Tart with Porter beer ice cream	\$13
Tasmanian cheese plate	
Pyengana Tasty Cheddar, King Island Blue Cheese, Wicked Brie with quince paste, pickled walnuts and biscuits	
For one	\$17
For two	\$24

Dinner

Entrée

Garlic brew bread (v)	\$7
Marinated warm olives served with Haus made beer bread (v)	\$11
Trio of Haus made dips with flour tortilla (v)	\$14
Oysters & scallops from Tasmania's East Coast <i>(upon availability)</i>	
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Quinoa, tomato escabeche, mesculun, lime goat cheese cream (v/gf)	\$18
Schezwan squid salad with rocket & watermelon	\$18
Honey glazed quail, pear, celery, walnut, shaved parmesan, vinaigrette	\$21
Caesar salad with smoked salmon	\$20

Main Course

Chicken schnitzel with pear walnut salad, chips & gravy	\$23
Pan roasted salmon, chat potatoes, sautéed beans & mustard shallot sauce	\$27
Pork ribs, twice cooked with a smoky chilli glaze, chips & pear walnut rocket salad	\$29
Fish & chips battered with IronHouse Lager & accompanied by a garden salad with aioli	\$25
Beef burger with caramelized onion, bacon, lettuce, beetroot, cheese & Haus made chutney & chips	\$22
Spaghetti with prawns, mussels tossed with garlic, chilli & olive oil	\$33
Spaghetti with seasonal vegetables & tomato sauce (v)	\$20
Scotch fillet (250g) with smashed potatoes, salad with green peppercorn jus (gf)	\$34

Side Plates

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Chat Potatoes with roasted garlic (v, gf)	\$9
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IronHouse Beers

Beer Tasting - six beers served on a tasting paddle	\$5
Beer jug - Standard	\$22
Beer jug - Brewers Limited Release	\$25
IronHouse Beer Stubbies	\$7
Wheat, Lager, Porter & Pale Ale	
Small	\$6
Large	\$7
Special Limited Release	
Small	\$6
Large	\$7

Please ask our staff about IH Tasting Experience



IronHouse Wines

White Sands Estate incorporates **IronHouse Vineyards**, a 32 hectare vineyard planted in an amphitheatre of east to north facing slopes. These slopes create an exceptional growing environment for our Pinot Noir, Sauvignon Blanc, Chardonnay, Riesling and Pinot Gris vines.

At the Brew Haus café you can enjoy our Sparkling, Sauvignon Blanc, or Chardonnay and from late November our 2015 Pinot Noir

IronHouse Sparkling

Glass

\$8.50

Bottle

\$31.50

IronHouse Chardonnay

Glass

\$8

Bottle

\$31

- a refreshing Chardonnay with delicate aromas of white peach & tropical fruit -

IronHouse Sauvignon Blanc

Glass

\$7.50

Bottle

\$28.50

- a crisp grassy flavour that displays the subtle notes of mineral and tropical fruit aromas -

IronHouse Pinot Noir 2015

- available in late December 2015 -



East Coast White Wines

Sparkling

Janz

Tamar Valley, TAS

Bottle

- Pale gold in colour with a fine bead. Has an aroma of Nougat & nuts, complemented by delicate strawberry & citrus flavour with creamy lingering finish -

\$45

Milton Laura

East Coast, TAS

Bottle

- Crafted from premium cool climate Pinot Noir and Chardonnay grapes, made as a drier style with fresh strawberry & red cherry flavour -

\$45

White wines

Devils corner Pinot Grigio

East Coast, TAS

Glass

Bottle

- Fragrant tropical fruit, refreshing, spicy & immensely sippable. Goes very well with Oysters -

\$8

\$30

Spring Vale Gewurztraminer

Freycinet Coast, TAS

Bottle

- Lively characteristics, along with classic lychee & potpourri aromas. Delicate, long & dry -

\$37

Bream Creek Schonburger

Bream Creek, TAS

Bottle

- delightfully aromatic wine -

\$42

Milton Riesling

East Coast, TAS

Bottle

- has a vibrant lime & citrus flavour, intense fruit with aromatic floral hints & with a crisp dry finish -

\$40

Gala Late Harvest Riesling

East Coast, TAS

Glass

Bottle

- sweet wine clarified with milk remain -

\$11

\$45

Red Wines

House Pinot Noir

East Coast, TAS

Glass

\$7.50

Bottle

\$29

Storm Bay Cabernet Sauvignon Merlot

Cambridge, Tas

Glass

\$8

Bottle

\$29

- Has a flavour of black currant & hint of mixed spiced aromas -

Annie's Lane Shiraz

Clare Valley, SA

Bottle

\$36

- This wine is rich with excellent depth of berry fruit flavour & balanced with subtle oak nuances -

Milton Pinot Noir Rose

East Coast, TAS

Bottle

\$36

- Dry wine with a hint of strawberries -

Stefano Lubiana Merlot

Derwent River, TAS

Bottle

\$53

- Naturally balanced wine with full flavour & elegant structure -

Priory Ridge Pinot Noir

East Coast, St. Helens, TAS

Bottle

\$40

Freycinet Cabernet / Merlot

Freycinet Coast, TAS

Bottle

\$50

- Strong flavour of black currnts, plums & dark olives -

Apsley Gorge Pinot Noir

East Coast, TAS

Bottle

\$65

Spritis & Ciders

Basic spirits

Smirnoff Red Vodka	\$8
Black Douglas	\$8
Canadian Club	\$8
Jim Beam	\$8
Johnnie Walker Red Whiskey	\$8
Bacardi Rum	\$8
Mount Gay Rum	\$8
St Agnes Brandy	\$8
Kirsch	\$8
Midori	\$8
Pimms	\$8
Frangelico	\$8
Brown Brothers	\$10
Absolute Vodka	\$10
Bundaberg Rum	\$10
Disaronno	\$10
Jack Daniel	\$10

Top Shelf

Black & White	\$12
Chambord	\$12
Chivas Regal	\$12
Glenfiddich	\$12
Jamesons	\$12
Johnnie Walker Black Whiskey	\$12
Jim Beam Black	\$12
Makers Mark	\$12

Ciders

Willi Smiths, TAS - Organic Apple	\$11
Willi Smiths, TAS - Pears	\$13

Cocktails & Mocktails

<u>Cocktails</u>	\$12
Bloody Mary Smirnoff vodka, tomato juice, worcestershire sauce, lime juice & tobasco	
	\$14
Blue Lagoon Smirnoff vodka, blue curacao topped with lemonade	
	\$14
Bellini Peach Schnapps, IH sparkling wine	
	\$14
Pina Colada White Rum, Pineapple Juice, Coconut Cream	
	\$14
Casanova Brandy, cointreau, lime juice	
<u>Mocktails</u>	\$10
Virgin Sunrise Orange juice, Grenadine syrup	
	\$10
Virgin Pina Colada Pineapple juice, coconut cream	

Soft Drinks, Juices, Tea & Coffee

Softdrinks

Lemonade, Coke, Diet Coke, Raspberry, Fanta, Lemon Squash, Ginger Ale
Lemon Lime and Bitters

\$4.50
\$4.50

Juices

Orange, Apple, Pineapple
Tomato

\$4
\$5

Milk Shakes

Chocolate, Strawberry, Vanilla or Caramel

\$7

Coffee or Tea

Cup of Coffee
Cup of Tea
Double Shot
Dark or White Hot Chocolate
Iced Coffee or Chocolate

\$4.50
\$4.50
\$0.70
\$5
\$7
\$7