



**BLASTA**  
— COLLECTIVE —

**GASTROBREWERY**

**THE PALATE CLEANSER**

Blasta Tasting Paddle <i>A selection of 5 of our Blasta Beers</i>	<b>20-22</b>
Croser Petaluma Blanc de blanc <i>Adelaide Hill's, SA</i>	<b>15</b>
Blasta Punch <i>Pink Gin, St Germain elderflower, grenadine, lemon &amp; prosecco</i>	<b>20</b>
Revival <i>Hendricks Gin, Cointreau, Lime, Elderflower, Mint &amp; Cucumber</i>	<b>19</b>

**THE APERITIF**

Aperol "Our Way" <i>Aperol, cointreau, passionfruit, lemon, topped with My Way grapefruit IPA</i>	<b>20</b>
Kriek Lambic - Black Swan Spontan (700ml) <i>Belgian Style Ale, wild yeasts, including those found by the Swan River. Soaked in morello sour cherries. Aged for minimum 1 year</i>	<b>46</b>
Pretentious Blastard <i>Wild Turkey 101, Campari, Lemon Juice, Simple Syrup, topped with Prosecco</i>	<b>20</b>

**JOIN US FOR BOTTOMLESS BRUNCH, BEERS & EATS**

Enjoy 2 hours of rotating brunch with a premium free flow of prosecco, wine, mimosa, bloody mary & espresso martini's

Featuring the Chef's choice of big eats & bottomless beers

A range of decadent dishes carefully selected by our chef on the day

EVERY SATURDAY 11.30 - 2.30pm

**80pp**



**GASTROBREWERY**

**APPETISERS & STARTERS**

Mixed marinated Mount Zero olives	<b>10</b>
5 spiced fried squid, kaffin & smoked spiced mayo	<b>18</b>
Spiced cauliflower, cauli cream, almonds	<b>21</b>
Burrata, smoked pepper pesto, toasted honey bread	<b>21</b>
Jalapeño popper, bacon bits, ranch dressing	<b>20</b>

**MAINS**

Stirling Range 30 day dry aged sirloin, bone marrow butter, jus, greens	<b>45</b>
Wild Scottish Langoustine, truffle roe fraîche, candied citrus peel	<b>42</b>
Duck breast, caramelised fennel, blood orange purée, jus	<b>43</b>
Parisian gnocchi, chanterelles, cream peas, pine nut crumbs	<b>35</b>
Frankland River Pork cajun tomahawk, potato gratin, spiced apple purée, jus	<b>39</b>
Salmon, marinated peas, mint & lemon, goat cheese, pickled karkalla	<b>38</b>

**BEEF WELLINGTON**  
(to share for 2 people)

Served with truffled mash, carrots & jus  
Please note this may take up to 45 minutes

**85**

**SIDES**

Rainbow carrot, orange crème fraîche, macademia crumbs	<b>14</b>
Truffled mash	<b>14</b>
Chips, aioli	<b>12</b>
Bread roll, cultured butter	<b>8</b>

**ROAST WITH ALL THE TRIMMINGS**

Served with Yorkshire pudding, roasted potatoes, carrots & seasonal vegetables & gravy

EVERY SUNDAY FROM 12

**35**

**DESSERT**

Deep-fried Mars bar, vanilla gelato	<b>17</b>
Cranachan	<b>17</b>