



**"BLASTA", SCOTTISH GAELIC-ENGLISH
TYPE - ADJECTIVE; TASTY, DELICIOUS**

SPRING/SUMMER MENU
SUNDAY - THURSDAY 11AM-10PM
FRIDAY - SATURDAY 11AM-12AM
Kitchen open 11:30am - Late
*Pets welcome outside

SMALLS

Whipped Ricotta - Spiced honey, pistachio, pomegranate, focaccia (V)	15
Chargrilled Chorizo - Chargrilled chorizo, chimichurri (GF)	19
Harissa Cauliflower - Garlic & tahini sauce, golden raisins, hazelnut dukkha (VG, GF)	19
Haggis Spring Rolls - Blastaweizen apricot chutney, semi-dried tomato, cream cheese	18
Gochujang Fried Chicken - Sesame, Korean chilli, spring onion	23
Kingfish Crudo - Ponzu dressing, avocado, togarashi, rice cracker	24
La Delizia Burrata - Sun dried tomato, basil pesto, focaccia (V)	24
Loaded Fries - Pepperjack cheese, American mustard, sour cream, pico de gallo, pickles (V)	16
<i>+chipotle braised brisket 9</i>	
Beer Battered Pickles - Sour cream, jalapeno salt (V)	16
Fries - Aioli (V, GF)	12

LARGER

Beef Burger - Beef patty, lettuce, tomato, cheddar cheese, pickles, burger sauce, lye bun (GFO)	28
<i>+bacon 3</i>	
Fish & Chips - Grimster rocks beer batter, tartare sauce, lemon, green salad	28
250g O'Connor Scotch Fillet - Roast potatoes, watercress salad, red wine jus (GF)	47
Steak Sandwich - Sourdough, scotch fillet, swiss cheese, balsamic onions, rocket, tomato, aioli, chimichurri, chips	29
Crumbed Mushroom Burger - Lye bun, feta, red cabbage slaw, pesto aioli, chips (VG, GFO)	25
Wood Fired Mac & Cheese - Smoked speck, sweetcorn, pangrattato	28

PIZZA

Margherita - House sugo, mozzarella, basil, evoo	23
BBQ chicken - House sugo, mozzarella, red onion, spinach, jalapeno, chicken, bbq sauce	26
Prosciutto - House sugo, mozzarella, cherry tomato, rocket, prosciutto	27
Pesto Mushroom - Bechamel, mixed mushrooms, pesto, percorino, truffle oil	25
4 Formaggio - Fior di latte, gorgonzola, taleggio, smoked scamorza	26
Calabrese - House sugo, nduja, hot calabrese, mozzarella, semi-dried tomatoes, chilli, rocket	28
Pangrattato Potato - Bechamel, sliced potato, smoked scamorza, caramelised onions, rosemary, pangrattato	24
Pizza Bianca - Confit garlic, rosemary, evoo, sea salt	17
Pass the Prawn - House sugo, prawns, mozzarella, red onion, cherry tomato, rocket	28

SALAD

Caesar Salad - Cos lettuce, caesar dressing, white anchovies, parmesan, soft boiled egg, croutons	22
Garden Salad - Mixed leaf, cucumber, cherry tomato, radish, red onion, PX dressing (VG)	18
<i>+Chicken 8 +Smoked Salmon 9 +Grilled Halloumi 7</i>	

DESSERTS

Chocolate & Pecan Brownie - Salted caramel, vanilla mascarpone, raspberry (V, GF)	16
Deep Fried Mars Bar - Vanilla ice cream, mars bar (V)	15
Sorbet - Mango, passionfruit kaffir lime (V, GF)	7

YOUNGLINGS

Kids Burger & Chips (GFO)	10
Kids Fish & Chips	10
Kids Hummus (V, GF)	10
Kids Nachos (V, GF)	10
Kids Ham & Cheese Pizza	10
Kids Margherita Pizza (V)	10





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SPARKLING

Three Vineyard NV
 South East Aus
Da Luca Prosecco
 Veneto, Italy
Chandon Rose
 Vic

Glass Bottle

10 48
 12 52
 14 55

ROSE & CHILLED

Days Of Rose
 Barossa Valley, SA
Marquis de Pennautier
 Languedoc-Roussillon, France
Crunchy Red Chilled Red
 Yea Valley, Vic
Amberley Kiss & Tell Moscato
 WA

10 47
 12 52
 13 60
 11 46

WHITE

Yealands Petal & Stem Sav Blanc
 Malborough, NZ
Hidden Sea Pinot Grigio
 Coonawarra, SA
Petaluma Chardonnay
 Adelaide Hills, SA
Robert Oatley SBS
 Margaret River, WA

11 48
 11 51
 13 59
 12 55

RED

Ad Hoc Pinot Noir
 Pemberton, WA
St. Hallet 'Black Clay' Shiraz
 Barossa Valley, SA
Howard Park 'Miamup' Cab Sav
 Margaret River, WA
Karman Rioja Tempranillo
 Rioja, Spain

12 53
 11 51
 15 70
 14 64

CORE RANGE BEERS

Where the Helles Burrswood
 German style lager 4.7% ABV
Grimster Rocks
 American pale ale 5.4% ABV
Blastaweizen
 German hefeweizen 5.3% ABV
Chainbreaker
 India pale ale 5.9% ABV
Rampant Raspberry
 Fruited kettle sour 4.6% ABV
Steady Head
 Mid-strength pale ale 3.3% ABV
Breakfast of Champs
 Nitro export stout 5.8% ABV
Ginger Beast
 Ginger beer 4.3% ABV

Middy Pint

8.5 12.5
 8.5 13
 7.5 12.5
 8.5 13.5
 8.5 16
 8 11.5
 9 14.5
 8 14

***Our beers are rotational. Pop up to the bar to see full range.**

COCKTAILS

Aperol Spritz
 Aperol, prosecco, soda
Espresso Martini
 Vodka, espresso,
 vanilla syrup, kahlua
Sparkling Pavlova
 Old Youngs pavlova, triple sec,
 Capi cranberry soda, lime
Margarita - Choose your flavour
 Tommys / Chilli mango / Spicy
Mojito - Choose your flavour
 Passionfruit / Mango / Original
Paloma
 Tequila, agave, lime, grapefruit soda
Guava Lychee Martini
 Vodka, lychee liquor, lychee syrup,
 lychee juice, guava nectar

18
 21
 19
 20
 20
 20
 21

