



**"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

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

### LARGER

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

### PIZZA

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

### SALAD

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

### DESSERTS

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

### YOUNGLINGS

<b>Kids Burger &amp; Chips</b> (GFO)	10
<b>Kids Fish &amp; Chips</b>	10
<b>Kids Hummus</b> (V, GF)	10
<b>Kids Nachos</b> (V, GF)	10
<b>Kids Ham &amp; Cheese Pizza</b>	10
<b>Kids Margherita Pizza</b> (V)	10





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	<b>Glass</b> 120ml	<b>Bottle</b> 750ml		<b>Middy</b> 285ml	<b>Pint</b> 570ml
<b><u>SPARKLING</u></b>					
<b>Three Vineyard NV</b> South East Aus	10	48			
<b>Da Luca Prosecco</b> Veneto, Italy	12	52			
<b>Chandon Rose</b> Vic	14	55			
<b><u>ROSE &amp; CHILLED</u></b>					
	150ml				
<b>Days Of Rose</b> Barossa Valley, SA	10	47			
<b>Marquis de Pennautier</b> Languedoc-Roussillon, France	12	52			
<b>Stuck in the 90's Crunchy Red</b> Yarra Valley, Vic	13	60			
<b>Stuck in the 90's Skinsy Gris</b> Yarra Valley, Vic	13	60			
<b>Amberley Kiss &amp; Tell Moscato</b> WA	11	46			
<b><u>WHITE</u></b>					
<b>Yealands Petal &amp; Stem Sav Blanc</b> Malborough, NZ	11	48			
<b>Hidden Sea Pinot Grigio</b> Coonawarra, SA	11	51			
<b>Petaluma Chardonnay</b> Adelaide Hills, SA	13	59			
<b>Robert Oatley SBS</b> Margaret River, WA	12	55			
<b>Grant Burge Thorn Riesling</b> Eden Valley, SA	14	64			
<b><u>RED</u></b>					
<b>Ad Hoc Pinot Noir</b> Pemberton, WA	12	53			
<b>St. Hallet 'Black Clay' Shiraz</b> Barossa Valley, SA	11	51			
<b>Howard Park 'Miamup' Cab Sav</b> Margaret River, WA	15	70			
<b>Karman Rioja Tempranillo</b> Rioja, Spain	14	64			
<b><u>CORE RANGE BEERS</u></b>					
<b>Where the Helles Burrswood</b> German style lager 4.7% ABV			8.5	12.5	
<b>Grimster Rocks</b> American pale ale 5.4% ABV			8.5	13	
<b>Blastaweizen</b> German hefeweizen 5.3% ABV			7.5	12.5	
<b>Chainbreaker</b> India pale ale 5.9% ABV			8.5	13.5	
<b>Rampant Raspberry</b> Fruited kettle sour 4.6% ABV			8.5	16	
<b>Steady Head</b> Mid-strength pale ale 3.3% ABV			8	11.5	
<b>Breakfast of Champs</b> Nitro export stout 5.8% ABV			9	14.5	
<b>Ginger Beast</b> Ginger beer 4.3% ABV			8	14	
<b>*Our beers are rotational. Pop up to the bar to see full range.</b>					
<b><u>COCKTAILS</u></b>					
<b>Aperol Spritz</b> Aperol, prosecco, soda					18
<b>Espresso Martini</b> Vodka, espresso, vanilla syrup, kahlua					21
<b>Sparkling Pavlova</b> Old Youngs pavlova, triple sec, Capi cranberry soda, lime					19
<b>Margarita - Choose your flavour</b> Tommys / Chilli mango / Spicy					20
<b>Mojito - Choose your flavour</b> Passionfruit / Mango / Original					20
<b>Paloma</b> Tequila, agave, lime, grapefruit soda					20
<b>Guava Lychee Martini</b> Vodka, lychee liquor, lychee syrup, lychee juice, guava nectar					21

