



BRIARS

FOOD & WINE

SMALL PLATES

<i>Honorbread Country Sourdough, Olive oil & Balsamic glaze</i>	<i>\$9</i>
<i>Make it garlic & herbs bread for extra</i>	<i>\$2</i>
<i>Salt & Pepper Calamari, Asian style herb salad</i>	<i>\$14</i>
<i>Wild Mushroom Arancini - panko-crumbed & porcini cream sauce.....</i>	<i>\$18</i>
<i>Crispy Corn Fritters - sweet & sour sauce</i>	<i>\$14</i>
<i>Grilled King Prawns- ciabatta & creamy white wine & herb sauce.....</i>	<i>\$20</i>
<i>Fresh Garden Salad - red wine vinegar & dijon dressing.....</i>	<i>\$10</i>
<i>Spanish chorizo- local honey & grilled Honorbread sourdough.....</i>	<i>\$18</i>
<i>Pan-seared scallops- corn puree, zesty fennel, apple salad.....</i>	<i>\$24</i>

MAIN EVENT

<i>Seafood Pasta - Local seafood, chili, cherry tomatoes & fresh herbs.....</i>	<i>\$34</i>
<i>Fish of the day - seasonal sides, ask your waiter.....</i>	<i>\$35</i>
<i>Steak & Frites - 350g Ribeye, beer-battered thick cut chips, fresh salad & your choice of Diane, Mushroom or Pepper sauce.....</i>	<i>\$44</i>
<i>Chef's Risotto - Change with the seasonal fresh produces.....</i>	<i>\$26</i>
<i>Grass-Fed Eye fillet - Shiraz jus & seasonal roasted vegetables.....</i>	<i>\$37</i>
<i>Lamb shank - Braised, Moroccan style couscous & roasted vegetables.....</i>	<i>\$29</i>
<i>Spatchcock - Marinated & chargrilled, green salad & fries.....</i>	<i>\$32</i>
<i>Homemade ricotta gnocchi - pan-fried in butter, tomato sauce & basil.....</i>	<i>\$28</i>

SWEETS

<i>Chocolate Brownie -ganache, almond, homemade peanut ice cream.....</i>	<i>\$15</i>
<i>Sticky Date Pudding -dark caramel, homemade vanilla gelato.....</i>	<i>\$15</i>
<i>Citrus Tart - Toasted Italian meringue, blueberry coulis & berries.....</i>	<i>\$15</i>
<i>Classic Creme Brulee - flavour of the moment, see board.....</i>	<i>\$15</i>
<i>Affogato - Your choice of Frangelico, Kahlua or Drambuie.....</i>	<i>\$18</i>
<i>Cheeseboard- Selection of Australian cheese, dried fruits & crackers.....</i>	<i>\$24</i>



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COCKTAILS

<i>Hnk Gin & Tonic - Northern Rivers ink gin, tonic water, orange.....</i>	<i>\$16</i>
<i>Sloe Berry Gin & Tonic - Northern Rivers sloe gin, tonic, citrus</i>	<i>\$16</i>
<i>Panama Kir - Pomegranate liqueur, Prosecco</i>	<i>\$16</i>
<i>Aperol Spritz - Aperol, Prosecco & soda water, orange.....</i>	<i>\$14</i>
<i>Moscow Mule - Kettle One vodka, spicy ginger beer, mint & lime.....</i>	<i>\$17</i>
<i>Voyageur - Bombay Sapphire, Mandarin syrup, ruby grapefruit juice.....</i>	<i>\$17</i>
<i>Dark & Stormy - Kraken Rum, spicy ginger beer.....</i>	<i>\$16</i>
<i>Whisky Sour - Johnnie walker red, fresh lemon juice, egg white, bitte</i>	<i>\$18</i>
<i>Old Fashioned - Makers Mark, orange peel, bitter</i>	<i>\$18</i>
<i>Espresso Martini - Kalhua, Finlandia Vodka, espresso shot, sugar.....</i>	<i>\$18</i>
<i>Margarita- Freshly squeezed citrus juice, Agave gold, cointreau</i>	<i>\$18</i>
<i>Pimms Cooler - Pimms, Cointreau, fruits, gingerale, lemonade & mint.....</i>	<i>\$16</i>
<i>Negroni - Tanqueray No.10, Campari, martini rosso, orange peel</i>	<i>\$18</i>

BREWS

<i>Bent Spoke IPA</i>	<i>\$11</i>	<i>Peroni.</i>	<i>\$11</i>
<i>Stone & Wood Pacific Ale</i>	<i>\$11</i>	<i>Birra Moretti - Italian Lager</i>	<i>\$11</i>
<i>Crown Lager.</i>	<i>\$9</i>	<i>Hanh Light</i>	<i>\$9</i>
<i>Corona.</i>	<i>\$9</i>	<i>Pure Blonde</i>	<i>\$9</i>
<i>Little Creatures Pale Ale</i>	<i>\$10</i>	<i>Great Northern</i>	<i>\$9</i>



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WINE BOTTLES

<i>Saint Louis Sparkling, blanc de blanc, France, NV</i>	\$14/44
<i>Val D'Oca Prosecco Valdobbiadeno, Italy</i>	\$40
<i>Mr. Mick Riesling, Clare Valley, SA, 2020</i>	\$52
<i>Mader Riesling, Alsace France, 2018</i>	\$13/58
<i>Sauvignon Blanc Marlborough, New Zealand, 2020</i>	\$39
<i>Henri Bourgeois Sauvignon Blanc, Sancerre France, 2018</i>	\$58
<i>Il Villaggio Pinot Grigio Veneto, Italy, 2019</i>	\$48
<i>Habitat, Semillon Sauvignon Blanc, NSW, 2019</i>	\$10/38
<i>Holm Oak, Chardonnay, Tasmania, 2018</i>	\$66
<i>Chardonnay, Margaret River WA, 2019</i>	\$11/52
<i>J. Moreau & Fils, Chablis, France, 2018</i>	\$95
<i>Artea Provence, Rose, France, 2018</i>	\$13/50
<i>Nick O'Leary Rose, Canberra, 2019</i>	\$55
<i>San Marzano, Tra.Ma.Ri Salento, Italy, 2018</i>	\$62
<i>Hare and Tortoise Pinot Noir, Yarra Valley, VIC, 2019</i>	\$12/46
<i>Pooley Coal River, Pinot Noir, Tasmania, 2019</i>	\$65
<i>Maretti Chianti, Sangiovese, Tuscany, Italy, 2015</i>	\$50
<i>Viberti Giovanni, Dolcetto d'Alba, Piedmont, Italy, 2015</i>	\$70
<i>Chateau du Cedre Cahors Heritage, Malbec, France, 2016</i>	\$14/50
<i>Habitat, Shiraz, Orange NSW, 2019</i>	\$10/38
<i>Xanadu, Cabernet Sauvignon, Margaret River, 2018</i>	\$48
<i>Torzi Matthews, Barossa Shiraz, 2018</i>	\$54
<i>Torbeck, Woodcutter's, Barossa Shiraz, 2018</i>	\$56
<i>Killibinbin Langhorne Creek, Cabernet Sauvignon, 2016</i>	\$11/44
<i>Bird in Hand, Nero D'avola, Adelaide Hills, 2018</i>	\$70



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SCOTCH & WHISKY

Johnnie Walker Red Label.	\$11
Oban, West Island, Single Malt, 14 yr	\$18
Lagavulin, Islay, Single Malt, 16 yr.	\$20
Glenfiddich 12 yr.	\$12
Muirhead's	\$10
Glenlivet Founders Reserve 12 yr.	\$12
Jameson	\$11

RYE

Crown Royal	\$11
Canadian Club	\$12
Chivas Regal, 12 yr.	\$11

BOURBON

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

VODKA

Belvedere Vodka	\$14
Finlandia	\$11
Kettle One	\$12
Grey Goose	\$16
Underground Vodka	\$14

GIN

Ink Gin	\$16
Sloe Berry Gin	\$16
Tanqueray N.10	\$16
Bombay Sapphire	\$14
Gordon's Dry Gin	\$12
Kensington London Gin	\$10
Hendricks	\$16

RUM

Bacardi white	\$11
Bundaberg	\$10
Bundaberg Special Batch Reserve	\$12
Plantation Pineapple	\$11
Kraken Black Spice Special	\$12

AGAVE

Patron Silver	\$16
Patron Cafe	\$12
Dos Mexicanos	\$10
1800 Anejo.	\$16
Espolon Blanco	\$14

SPIRITUOUS

Grant Burge, Aged Tawney	\$9
Grahams, The tawny Port	\$9
XO Grande Brandy, JP Chenet	\$9
Grappa Riserva, Nebbiolo da Barolo	\$10
Chateau du Tariquet, Armagnac	\$10

SWEET

Averna	\$9
Drambuie	\$9
Limoncello Capri	\$9
Baileys	\$10
Frangelico	\$10
Kahlua	\$9
Disaronno	\$10