

BOSS BURGERS

All burgers served with crispy fries

BIG BOSS	24
two chargrilled wagyu beef patties, lettuce, cheese, McClure's pickles & onion w/ our special burger sauce on a sesame brioche bun	
SQUEALING BOSS HOG	23
smokey spicy pulled pork, maple glazed bacon, fried onion, American liquid cheese, slaw & mustard mayo on a soft milk bun	
CLASSIC CHEESE	17
our signature Angus beef pattie, cheese, American mustard, ketchup, diced onion & McClure's pickles on a soft milk bun	
MAKE IT DOUBLE ADD \$5.... OR TRIPLE ADD \$8	
CHICKEN BOSS	20
crispy fried Southern style chicken, mild chilli jam, streaky bacon rashers, American cheese, herb mayo, crisp lettuce & vine tomato on soft milk bun	
BARRAMUNDI FISH TACOS (3)	23
beer battered fresh fish fillet, pineapple salsa, coriander, spicy mayo & fresh lime	

\$3 GLUTEN FREE BUN | \$3 MAPLE BACON | \$5 EXTRA PATTIE

LITTLE PEOPLE

All kids meals include one complimentary kids drink

PASTA BOLOGNESE	10
CHEESEBURGER 10 w/ chips or vegetables	
GRILLED CHICKEN BREAST	10
w/ chips or vegetables	
CALAMARI	10
w/ chips or vegetables	
BATTERED FISH	10
w/ chips or vegetables	
CHICKEN NUGGETS	10
w/ chips or vegetables	
HAM & PINEAPPLE PIZZA	10
CHEESE, CRACKERS, FRUIT & VEG PACK	15
fresh seasonal fruit & berries, cheddar cheese, crackers & vege sticks	

TONDA PIZZA

Gluten free bases available for \$5

V MARGHERITA	17
tomato, fior di latte, bocconcini, fresh oregano & basil	
HAWAIIAN	19
tomato, fior di latte, caramelised pineapple & shaved double smoked leg ham	
PEPPERONI	22
tomato, fior di latte & triple loaded pepperoni	
GARLIC CHICKEN	23
tomato, fior di latte, marinated chicken breast, spanish onions, shallots, wild rocket, garlic toum & balsamic glaze	
CHICKEN BOSCAIOLA	24
shredded chicken breast, red onion, mushroom, bacon, white pizza sauce, fior di latte, shallots & parsley	
LOADED TONDA	24
tomato, fior di latte, shaved leg ham, ground beef, onion, pepperoni, mushroom, capsicum & pineapple	
BBQ CHICKEN & BACON	24
smokey shredded BBQ chicken breast, fior di latte, button mushrooms, Spanish onion, streaky bacon & oregano	
BUTTER CHICKEN	24
marinated chicken breast in traditional spices w/ fresh tomato, coriander, red onion & mint riata	
BUTCHERS	25
tomato, fior di latte, chorizo, streaky bacon, double smoked leg ham, pulled wagyu beef, pepperoni & BBQ sauce	
PORK BELLY	25
tomato, fior di latte, slow cooked pork belly, poached pear, pine nuts, balsamic glaze, oregano & crackling crumb	
TRUNKY CREEK CHORIZO & YAMBA KING PRAWN	26
tomato, fior di latte, cherry tomato, fresh herbs, garlic bread crumb & fresh lemon	

SWEETS

All of our desserts are handmade by our chefs in house

V FRESHLY BAKED 'CRUNCHIE' PROFITEROLES	16
salted caramel ice cream, crème anglaise & chocolate	
V VANILLA & COCONUT PANNA COTTA	14
textures of mango, sago champagne jelly & angelica	
V STEAMED TOFFEE DATE PUDDING	14
crème fraiche gelato, popcorn & toffee sauce	
V CLASSIC CRÈME CARAMEL	12

THE MARSDEN BREWHOUSE

M E N U

MONDAY - THURSDAY 11AM - 3PM & 5PM - 9PM

FRIDAY 11AM - 9PM PIZZA OPEN TILL LATE

SATURDAY 11AM - 10PM PIZZA OPEN TILL LATE

SUNDAY 11AM - 9PM

LETS BEGIN

V	GARLIC & ROSEMARY CHEESY PIZZA CRUST.....	11
V	CHILLI GARLIC CHEESY PIZZA CRUST.....	11
V	HEIRLOOM TOMATO & BUFFALO BURRATA BRUSCHETTA	13
	basil & EVOO on toasted organic sourdough	
V	WARM FOREST MUSHROOM & MASCARPONE BRUSCHETTA	14
	truffle oil & toasted organic sourdough	
	PROSCIUTTO & SUMMER PEACH BRUSCHETTA	18
	grilled peaches, San Daniela prosciutto & buffalo ricotta drizzled w/ balsamic & EVOO	
VM	ARANCINI ASSIETTE.....	18
	golden fried rice balls - Italian porcini mushroom, tartufi, pumpkin, provolone, chorizo & goats' cheese served w/ saffron aioli	
	MBH ANTIPASTA BOARD (FOR 2-4)	36
	San Daniela prosciutto, locally made salami, wagyu bresaola, burrata, vine tomatoes, figs, brie, cheddar, sourdough & crackers	
	SOUTHERN FRIED CHOOK WINGS (1/2KG)	16
	coated in sticky bourbon BBQ sauce w/ side of hot sauce & aioli	
GF	SALT & PEPPER SQUID	19
	flash fried, smoked chilli salt, garlic aioli & fresh lemon wedges	

PASTA

Gluten free pasta available for \$3

V	ZUCCHINI, BUFFALO RICOTTA & MINT RAVIOLI.....	24
	shaved parmesan, zucchini flowers, spring peas & EVOO	
GF	CHICKEN BREAST & TRUFFLED FOREST MUSHROOM RISOTTO	25
	creamy spring onion & white wine sauce	
	LAMB RAGU ORECCHIETTE	25
	ear shaped pasta tossed with 12-hour slow cooked lamb shoulder ragu	
	WAGYU BOLGONESE	20
	rich tomato & beef ragu, spaghetti, fresh basil & shaved parmesan	
	PORK BELLY & CRACKED PEPPER FETTUCCINE	24
	pork belly lardons, creamy cracked pepper sauce, parsley & shaved pecorino	
	PRAWN, CHORIZO & SAFFRON TAGLIATELLE	27
	sautéed ocean prawns, Trunkey Creek chorizo, tomato sugo, garlic, chilli, lemon & rocket	
V	GNOCCHI NAPOLITANA	18
	housemade potato dumplings w/ tomato, basil & parmesan	

Whilst we endeavour to meet all dietary requirements we cannot guarantee the dishes do not contain traces of seafood, nuts or other allergens.

Please advise staff if you have any particular dietary requirements.

GF - Gluten Free | GFM - Gluten Free if Modified | V - Vegetarian

VE - Vegan | VM - Vegetarian if Modified

GREEN & HEALTHY WHOLEFOOD

GF	PRAWN & AVOCADO	26
	fresh ocean prawns w/ baby gem lettuce, avocado, cucumber, watermelon, pomegranate, barrel aged feta & balsamic dressing	
GF	WAGYU BEEF & SWEET POTATO	25
	Thai style Tajimia wagyu beef, sautéed w/ caramelised sweet potato, pecan praline, spanish onion, tomato, cucumber, balsamic & black sesame dressing	
GF	WARM SALMON FALAFAL BOWL	24
	brown rice, edamame, carrots, wasabi peas, kimchi, snow peas, bean shoots & sweet chilli dressing	
GFM	CHICKEN CAESAR	22
	grilled organic chicken breast, baby cos, poached hens egg, candied speck, shaved Grana Padano, garlic sourdough crisps & house dressing	
GF/V	ALL DAY BRUNCH BOWL.....	23
	raw shredded vegetables, avocado, black rice, okra, sprouting grains, red peppers, mushrooms, fried free range egg & sesame lime chili sauce	
GF	GRILLED CHICKEN, PUMPKIN & HALOUMI	24
	chargrilled chicken breast, grilled haloumi, spinach, roasted red capsicums, toasted nuts & grains & lemon herb dressing	

VEGAN FRIENDS

VE	GRAZING BITE FOODS	\$19
	caramelised sweet potato & cashew empanadas, wild leek & spinach pithivier, spiced cauliflower & zucchini pakoras w/ vegan garlic aioli	
VE/GF	TOFU NACHOS	26
	puffed tofu chips, charred red pepper, broccoli & sweet corn salsa, avocado, plant-based cheese, vegan sour cream, fresh herb & blossoms	
VE	VEGAN BOSS BURGER.....	22
	housemade beetroot, kale & quinoa pattie loaded w/ sweet potato fries, cucumber, red onion slaw & dukkah spiced hummus on a wholemeal damper roll	
VE	THE VEGAN CHICKEN	25
	BBQ chicken & bacon plant-based protein, smokey BBQ sauce, vegan cheese, fresh herbs & vege crisps	
VE	VEGAN WHOLEFOOD BOWL.....	23
	raw shredded vegetables, avocado, black rice, okra, sprouting grains, red peppers, mushrooms, crispy falafel & sesame lime chilli sauce	

SIDES

V	BASKET OF SWEET POTATO WEDGES	11
	w/ whipped sour cream & smoked salts	
VE	STEAMED BROCCOLINI	7
	w/ lemon & EVOO	
GF/V	CREAMY HOME STYLE MASH	7
	BASKET OF BEER BATTERED FRIES.....	7
GF/V	GARDEN SALAD.....	6
	w/ vinaigrette	
GF/V	CRISPY ROASTED GARLIC & THYME NEW POTATOES	8
GF/V	MARSDEN HOUSE SLAW	7

MAINS

GF	CRISPY SKIN HUON RIVER SALMON FILLET	35
	creamy king prawn, chive mash, butter poached asparagus & tomato concasse	
	SLOW BRAISED LAMB SHOULDER TO SHARE (FOR 2).....	49
	12-hour slow cooked till tender & falling off the bone w/ new season white peach & feta salad, duck fat kipfler potatoes & charred buttered corn cob	
	HAND CRUMBED IN-HOUSE CHICKEN BREAST SCHNITZEL.....	23
	golden fried panko-herb crumbed, crispy fries & house slaw	
	CHICKEN PARMIGIANA.....	26
	panko crumbed schnitzel topped w/ shaved leg ham, vine tomato sauce, mozzarella cheese, crispy fries & house slaw	
	FISH & CHIPS	25
	market fresh & beer battered in-house fish, crispy hot chips, minted peas, lemon & tartare sauce	
GFM	CRISPY BAVARIAN PORK KNUCKLE.....	30
	creamy mash, sauerkraut, bier jus & apple sauce	
GFM	PORTUGUESE STYLE BBQ CHICKEN.....	29
	organic chicken marinated in fresh herbs & spices, chargrilled over hot coals w/ potted caesar salad, crispy sweet potato fries & garlic toum	
	BARRAMUNDI SCHNITZEL	31
	garlic & chive crumbed w/ provencale vegetable caponata, burnt lemon, salsa verde & fries	
GFM	ROASTED BERKSHIRE PORK BELLY	30
	charred pumpkin wedge, young broccolini, baby carrots, Yorkshire pudding & traditional gravy	
	PARMESAN & TARRAGON CRUMBED TOMAHAWK LAMB CUTLETS..	33
	crispy potato rosti, buttered green beans & romesco sauce	
GFM	CHAR GRILLED BUTTER CHICKEN SKEWER.....	32
	marinated & cooked over coals served w/ warm naan bread, mint yogurt, basmati rice, tomato & cucumber salad	

THE GRILL

IN-HOUSE DRY AGED MEAT

Our signature T-bones are strategically sourced & hand selected from the best cattle & growing regions of Australia. We dry age our beef in-house for a minimum of 45 days & hand cut in-house. The result is the ultimate expression of beef in terms of flavour & tenderness.

DRY AGED T-BONE, PINNACLE MSA MB2 PASTURE FED..... 14 PER 100G

*please note: dry aged beef does not benefit from cooking past medium

HAND CUT STEAKS

Premium hand selected from Australia's best cattle & growing regions, MSA graded, grain fed or grass-fed hand cut steaks

300G RUMP - CAPE GRIM, PASTURE FED, MSA MB2+ 28

180G CLASSIC FILLET MIGNON - GRAINGE SIGNATURE, GRAIN FED..... 33
wrapped in maple bacon

300G SCOTCH FILLET - LITTLE JOES, PASTURE FED, MSA MB4+ 43

All grill items served w/ confit truss tomatoes, steamed broccolini & crispy roasted garlic & thyme new potatoes