

FROM THE Paddock

All of our steaks are sourced from certified farms where there are comprehensive quality assurance programs to ensure the product is treated with the highest level of safety and care at each stage of the supply chain. The MB works in partnership with farmers who are part of such programs to ensure the integrity, safety and credibility of all products on our menus.

ALL STEAKS ARE SERVED WITH A CHOICE OF TWO SIDES & A SAUCE

GF	250G TAJIMA WAGYU RUMP	\$35
	Grain fed 400 days MB4+, Hay Southern NSW	
GF	300G SHORT HORN SCOTCH FILLET	\$43
	MSA, Riverina NSW	
GF	400G PINNACLE T-BONE	\$44
	Pasture fed MB2+ MSA, Western District VIC	
GF	400G PINNACLE RIBEYE	\$56
	Pasture fed MB2+ MSA, Western Districts VIC	

SIDES

GF, V	SEASONAL VEGETABLES	\$8
V	SEASONED CRISPY CHIPS	\$8
GF, V	BABY COS, CUCUMBER & TOMATO SALAD	\$8
GF, V	HOUSE SLAW	\$8
GF, V	SMASHED ROSEMARY ROASTED POTATOES	\$8
GF, V	POTATO SALAD	\$8

SAUCES

MUSHROOM	\$2
PEPPERCORN	\$2
HOUSE GRAVY	\$2
DIANE	\$2
RED WINE JUS	\$2

TRADITIONAL PIZZAS

V	MARGHERITA	\$18
	buffalo mozzarella, cherry tomatoes, fresh basil	
V	VEGGIE PATCH	\$19
	mushrooms, roasted red peppers, kalamata olives, spanish onions, mozzarella, wild rocket, sour cream	
	HAWAIIAN	\$20
	double smoked ham, sweet pineapple, mozzarella	
	SALAMI	\$22
	Italian salami, mozzarella	
	SUPREME	\$25
	double smoked ham, Italian salami, wagyu beef mince, roasted red peppers, mushrooms, kalamata olives, mozzarella	
	BBQ MEAT LOVERS	\$25
	double smoked ham, Italian salami, seasoned chicken, wagyu beef mince, mozzarella, smoky BBQ sauce	

SIGNATURE PIZZAS

ALL PIZZAS ARE GARNISHED WITH DRIED OREGANO
GLUTEN FREE BASES AVAILABLE \$3

	DOUBLE CHEESE BOSS	\$23
	wagyu beef, american cheddar, pickles, shallots, american mustard, ketchup	
	POTATO BAKE	\$23
	potato chips, streaky bacon, american cheddar, shallots, mozzarella on a garlic base	
	PERI-PERI CHICKEN	\$23
	Portuguese chicken, spanish onion, mozzarella, wild rocket, sour cream, tangy peri-peri sauce	
	CHIPOTLE PRAWNS	\$26
	Yamba King Prawns, roasted red peppers, shallots, wild rocket, spicy chipotle salsa	

THE
MARSDEN
BREWHOUSE

BISTRO MENU

BISTRO TRADING HOURS

MONDAY - THURSDAY 11AM - 9PM

FRIDAY 11AM - 10PM

SATURDAY 9AM - 10PM

SUNDAY 9AM - 9PM

PIZZA OPEN TIL LATE ON FRIDAY & SATURDAY

LET'S BEGIN

V	MARINATED LOCAL OLIVES toasted bread, EVOO	\$12
	CHARCUTERIE & CHEESE PLATE selection of cured meats, local cheese's, pickles, grissini sticks & crackers	\$32
V	GARLIC TRUFFLE, CHEESE & ROSEMARY FLAT BREAD	\$10
V	CHEESE & CHIPOTLE FLAT BREAD	\$11
V	TOMATO BRUSCHETTA heirloom tomatoes, buffalo mozzarella, basil on olive bread	\$11
	POTATO WEDGES sweet chilli, sour cream	\$11
GF	SALT & PEPPER PRAWNS chilli, coriander, aioli	\$19
	"MFC" FRIED CHICKEN PIECES spicy mayo	\$19

GARDEN GREENS

V	ROASTED PUMPKIN & ROCKET SALAD sumac labneh, seeds, grains	\$18
V, GF	CLASSIC GREEK SALAD baby cos lettuce, baby heirloom tomatoes, feta, olives, EVOO Add poached chicken	\$19 \$5
V, GF	POKE BOWL brown rice, cabbage, edamame beans, cucumber, chilli, crispy shallots, seaweed, wasabi mayo Add raw miso salmon Add soy poached chicken	\$21 \$7 \$6
GF	POACHED CHICKEN SALAD beans, rocket, feta, herb dressing	\$21
VE	GREEN BOWL broccoli, beans, edamame, cucumber, avocado, baby zucchini, spinach, tomato, shaved almonds, citrus vinaigrette	\$22

Whilst we endeavour to meet all dietary requirements we cannot guarantee the dishes do not contain traces of seafood, nuts or other allergens. Vegan options available when menu items are modified. Please advise staff if you have any particular dietary requirements.
GF - Gluten Free | V - Vegetarian

MAINS

V	WHOLE ROASTED CAULIFLOWER dukkah, sumac spiced labneh	\$18
	BUTTERMILK CHICKEN SCHNITZEL crispy chips, house slaw	\$26
	CHICKEN PARMIGIANA shaved ham, buffalo mozzarella, parmesan, basil w crispy chips, house slaw	\$28
	LAMB SOUVLAKI (2) classic greek salad, pita, tzatziki	\$27
	 MARSDEN STEAM ALE BATTERED NZ LING FISH crispy chips, garden salad, tartare sauce	\$27
	LAMB SHANKS mash potato, peas, gravy	\$32
GF	CRISPY BAVARIAN PORK KNUCKLE creamy mash, sauerkraut, bier jus, apple ketchup	\$32
GF	HUON SALMON FILLET warm sweet potato, fennel, sweet peas, green sauce	\$34
GF	12 HOUR BRAISED BONELESS WAGYU SHORT RIB (FOR TWO - THREE) salsa verde, spring peas, wagyu fat roasted potatoes	\$69

FRESH PASTA

	GLUTEN FREE PASTA AVAILABLE \$3	
V	GNOCCHI napolitana sauce, buffalo mozzarella, basil, parmesan	\$23
V	MUSHROOM GNOCCHI enoki and oyster mushrooms, sage butter, whipped basil ricotta	\$26
	SPAGHETTI BOLOGNESE traditional rich beef sauce, parmesan cheese	\$21
	POLLO PAPPARDELLE shredded roast chicken, green peppers, pink sauce	\$25
	PRAWN LINGUINE prawns, chorizo, chilli, rocket	\$29

BOSS BURGERS OF SYDNEY

ALL SERVED ON SOFT MILK BUN W CRISPY CHIPS

	CLASSIC CHEESE wagyu beef pattie, american cheddar, onion, pickles, american mustard, ketchup	\$19
	BOSS BURGER wagyu beef pattie, green leaf, american cheddar, tomato, special burger sauce	\$21
V	SHROOM BURGER field mushrooms, mozzarella cheese sticks, green leaf, american cheddar, tomato, special burger sauce	\$21
	BOSS DOG wagyu kransky, liquid cheese, bacon bits, onion, american mustard	\$21
	BUTTERMILK FRIED CHICKEN BURGER house slaw, american cheddar, pickles, spicy mayo	\$23
	SIGNATURE DOUBLE CHEESE double wagyu beef patties, american cheddar, liquid cheese, maple bacon, pickles, special burger sauce	\$25

LITTLE PEOPLE

ALL SERVED WITH JUICE POPPER

	CHICKEN SCHNITZEL & CHIPS	\$10
	SPAGHETTI BOLOGNESE	\$10
	CHEESEBURGER & CHIPS	\$10
	CHICKEN NUGGETS & CHIPS	\$10
V	WARM TOFFEE DATE PUDDING vanilla bean ice cream, popcorn, toffee sauce	\$14
V	FRESHLY BAKED 'CRUNCHIE' PROFITEROLES salted caramel ice cream, creme anglaise & chocolate	\$15