

TONDA PIZZA

Our pizzeria is separate to our main kitchen. Your pizza may arrive separately to other meals ordered.

MARGHERITA V	18
buffalo mozzarella, cherry tomatoes, fresh basil	
VEGGIE PATCH V	19
mushrooms, roasted red peppers, kalamata olives, Spanish onion, mozzarella, wild rocket, sour cream	
<i>perfectly paired with Marsden Dry</i>	
HAWAIIAN	20
double smoked ham, sweet pineapple, mozzarella	
PERI-PERI CHICKEN	23
Portuguese chicken, spanish onion, mozzarella, wild rocket, sour cream, peri-peri sauce	
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, chicken, Wagyu beef mince, mozzarella, smokey BBQ sauce	
<i>perfectly paired with Marsden Lager</i>	

LITTLE PEOPLE

all served with a juice popper

CHICKEN SCHNITZEL & CHIPS	10
SPAGHETTI BOLOGNESE	10
CHEESEBURGER & CHIPS	10
CHICKEN NUGGETS & CHIPS	10

DESSERT

CRÈME BRULÉE GFM	15
crème brulee, almond biscotti, mixed berry compote	
CHOCOLATE FONDANT	16
chocolate fondant, double cream, chocolate sauce	

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GF - Gluten Free | DF - Dairy Free | V - Vegetarian | ✓ - Vegan
GFM - Gluten Free if Modified | DFM - Dairy Free if Modified



OUR BEERS



XPA
Light in colour, big on refreshment! Our easy drinking tropical ale pairs a light body with fruity hop notes of passionfruit & melon, and a clean, fresh finish. Dry hopped with Galaxy and Citra for maximum aroma. 5% Alc/Vol



GREAT WESTERN MID
A full-flavoured Lager with a rich, malty character. German Hersbrucker hops deliver delicate herbaceous flavours and aromas. All of this with only 3.5% Alc/Vol.



LAGER
A traditional German lager that parades a balance of herbaceous hop notes with a refreshingly clean finish. Brewed using locally grown pale and wheat malts teamed with imported Hallertau hops, this sessionable beer is a genuine thirst quencher. 4.5% Alc/Vol



PILSENER
Australian grown Pilsener malt and Czech grown Zatec hops, combine to create an authentic Pilsener with a sparkling golden brilliance, distinctive floral hop aroma and attractive spicy finish. 5% Alc/Vol



DRY
Clean, crisp, refreshing, this thirst quenching lager is preservative free and with lower carbs than regular full and mid-strength beers! 4.5% Alc/Vol



PALE ALE
This hop driven ale is bursting with flavour and aroma from the U.S grown Citra hops. Full-bodied yet refreshing, with a finish that will have your tastebuds wanting more. 4.5% Alc/Vol



STEAM ALE
Inspired by the traditional steam beers of the gold rush era. The thick creamy head, deep amber colour from Pale and Crystal malts, and distinctive hop flavour from the US grown Cascade hops make this a crisp, refreshing beer with plenty of character. 5% Alc/Vol



AMBER ALE
This full-bodied, malt-driven beer is characterised by its deep ruby colour with panes of mahogany. Toffee-caramel sweetness and nutty finish balanced against citrus hop notes. 5% Alc/Vol

BISTRO MENU

M

THE
MARSDEN
BREWHOUSE

HAVING A FUNCTION?
functions@themarsdenbrewhouse.com.au
themarsdenbrewhouse.com.au

SUNDAY - THURSDAY: 11AM - 9PM
FRIDAY & SATURDAY: 11AM - 10PM
PIZZA OPEN TILL LATE

LET'S BEGIN

GARLIC TRUFFLE, CHEESE & ROSEMARY FLAT BREAD V	11
TOMATO BRUSCHETTA V	11
heirloom tomatoes, buffalo mozzarella, basil on sourdough	
MARINATED LOCAL OLIVES V / DF	12
toasted bread, EVOO	
SWEET POTATO CHIPS V	12
sweet chilli, sour cream	
BURRATA V	17
vannella burrata, roasted heirloom tomatoes, EVOO w sourdough	
MFC CHICKEN PIECES	19
spicy mayo	
SALT & PEPPER PRAWNS GF	19
chilli, coriander	
<i>perfectly paired with Marsden Pilsener</i>	
CHARCUTERIE & CHEESE	32
selection of cured meats, local cheeses, pickles, grissini sticks, crackers	

GARDEN GREENS

GRILLED CHICKEN SALAD GFM / DFM	19
grilled chicken breast, spinach, cucumber sticks, shredded carrot, croutons, sumac yoghurt dressing	
<i>perfectly paired with Marsden Dry</i>	
POKE BOWL V / GF	21
brown rice, cabbage, edamame beans, cucumber, chilli, crispy shallots, seaweed, wasabi mayo	
add chicken	6
CHICKEN CAESAR GFM	21
grilled chicken, baby cos lettuce, bacon, soft boiled free range egg, sourdough croutons, house dressing	
GREEN BOWL ✓	22
broccoli, beans, edamame, cucumber, avocado, baby zucchini, spinach, tomato, shaved almonds, citrus vinaigrette	
<i>perfectly paired with Marsden Pale Ale</i>	
CHICKPEA SHAWARMA BOWL DFM/GFM 🌶️	22
chickpea shawarma, pickled red cabbage, cos lettuce, cucumber ribbons, pomegranate, sumac red onion, mint, coriander, pita bread, minted yoghurt	

FRESH PASTA

SPAGHETTI BOLOGNESE	21
traditional rich beef sauce, parmesan cheese	
GNOCCHI V	23
Napoletana sauce, buffalo mozzarella, basil, parmesan	
CHICKEN PESTO PAPPARDELLE	25
creamy basil pesto, grilled chicken	
PUMPKIN RAVIOLI V	28
pumpkin ravioli, shaved picorino, sage, pinenuts, burnt butter	
<i>perfectly paired with Marsden XPA</i>	
PRAWN LINGUINE 🌶️	29
prawns, chorizo, chilli, rocket	
<i>perfectly paired with Marsden Pilsener</i>	

MAINS

ROASTED BUTTERNUT PUMPKIN V / GF	18
labneh, quinoa, seeds, grains, smoky pumpkin mayo	
STEAK PANINI DFM	25
grain fed rump, rocket, caramelised onion, beetroot, tomato chutney, mayonnaise	
<i>perfectly paired with Marsden Pale Ale</i>	
BANGERS & MASH	25
lamb & rosemary sausages, house mash, peas, onion gravy	
<i>perfectly paired with Marsden Steam Ale</i>	
BUTTERMILK CHICKEN SCHNITZEL	26
chips, house slaw	
<i>perfectly paired with Marsden XPA</i>	
100% PLANT-BASED SCHNITZEL ✓	26
sweet potato fries, house salad, chimichurri	
MARSDEN STEAM ALE BATTERED MARKET FISH	27
chips, garden salad, tartare sauce	
CHICKEN PARMIGIANA	28
shaved ham, buffalo mozzarella, parmesan, basil w chips, house slaw	
LEMON PEPPER CHICKEN SHISH DF	28
chips, pita, pickles, garlic toum	
add chicken shish	8
LAMB SOUVLAKI (2)	29
classic Greek salad, pita, tzatziki	
add lamb skewer	6
LAMB SHANKS GFM	32
mash, peas, gravy	
CRISPY BAVARIAN PORK KNUCKLE GF	32
creamy mash, sauerkraut, bier jus, apple ketchup	
<i>perfectly paired with Marsden Pilsener</i>	
HUON SALMON FILLET	34
tomato cous cous, spinach, spicy cumin yoghurt, tumeric oil	

STEAKS

*all steaks are served with a choice of two sides & a sauce
all steaks paired well with Marsden Pale Ale, Steam Ale or Amber Ale*

250G TAJIMA WAGYU RUMP GF	35
grain fed 400 days MB4+, Hay Southern, NSW	
250G PINNACLE SCOTCH FILLET GF	45
pasture fed MB2+ MSA, Western District, VIC	
400G PINNACLE T-BONE GF	48
pasture fed MB2+ MSA, Western District, VIC	
500G RIBEYE ON THE BONE GF	55
80 day grain fed, Redfern Downs, Wombat, NSW	

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SHARING

1KG 12 HOUR BRAISED LAMB SHOULDER	72
(SERVES 2-3) GF / DF	
chimichurri, greens, Wagyu fat roasted potatoes	
<i>perfectly paired with Marsden Amber Ale</i>	

BOSS BURGERS OF SYDNEY



CLASSIC CHEESE	19
Wagyu beef patty, American cheddar, onion, pickles, American mustard, ketchup	
BOSS BURGER	21
Wagyu beef patty, green leaf, American cheddar, tomato, special burger sauce	
BUTTERMILK FRIED CHICKEN BURGER	23
house slaw, American cheddar, pickles, spicy mayo	
THE BOTANICAL ✓	25
HARVEST GOURMET® plant-based patty, tasty cheese, lettuce, tomato, red onion & black garlic aioli served on a damper roll	
SIGNATURE DOUBLE CHEESE	25
double Wagyu beef patties, American cheddar, liquid cheese, maple bacon, pickles, special burger sauce	
<i>perfectly paired with Marsden Pale Ale</i>	
ADD ONS	
beef patty plant-based patty ✓	5
maple bacon	3
upgrade to sweet potato fries	4

SIDES

SEASONAL VEGETABLES GF / V	8
SEASONED CHIPS V	8
BABY COS, CUCUMBER & TOMATO SALAD GF / V	8
HOUSE SLAW GF / V	8
SMASHED ROASTED POTATOES GF / V	8
sour cream & chives	
POTATO SALAD GF / V	8
SAUCES	
HOUSE GRAVY	2
MUSHROOM	2
PEPPERCORN	2
DIANE	2
RED WINE JUS	2