

## - TONDA PIZZA -

Our pizzeria is separate to our main kitchen.  
Your pizza may arrive separately to other meals ordered.  
Our pizza section is open till late on Friday & Saturday

<b>MARGHERITA</b> V	18
buffalo mozzarella, cherry tomatoes, fresh basil	
<b>VEGGIE PATCH</b> V	19
mushrooms, roasted red peppers, kalamata olives, Spanish onion, mozzarella, wild rocket, sour cream <i>perfectly paired with Marsden Dry</i>	
<b>HAWAIIAN</b>	20
double smoked ham, sweet pineapple, mozzarella	
<b>PERI-PERI CHICKEN</b>	23
Portuguese chicken, spanish onion, mozzarella, wild rocket, sour cream, peri-peri sauce	
<b>SUPREME</b>	25
double smoked ham, Italian salami, Wagyu beef mince, roasted red peppers, mushrooms, Kalamata olives, mozzarella	
<b>BBQ MEAT LOVERS</b>	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

<b>CHICKEN SCHNITZEL &amp; CHIPS</b>	10
<b>SPAGHETTI BOLOGNESE</b>	10
<b>CHEESEBURGER &amp; CHIPS</b>	10
<b>CHICKEN NUGGETS &amp; CHIPS</b>	10

## DESSERT

<b>THE MARSDEN BOMB FOR 2</b> V	28
chocolate brownie, dark chocolate gelato, Italian meringue, blueberry compote <i>perfectly paired with Marsden Porter</i>	
<b>BIRD'S NEST</b> V	16
kataifi pastry, ashta cream, strawberries, pistachio	

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

## - OUR BEERS -

### TAKEAWAY CANS NOW AVAILABLE!

<b>Marsden South Seas Lager</b>	<b>Marsden Newland Pale Ale</b>
4 pack: \$19.99	4 pack: \$19.99
24 pack: \$64.99	24 pack: \$64.99

*Purchase from the Terrace bar*



#### 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



THE  
**MARSDEN**  
BREWHOUSE

themarsdenbrewhouse

themarsdenbrewhouse.com.au

## - LET'S BEGIN -

<b>GARLIC TRUFFLE, CHEESE &amp; ROSEMARY FLAT BREAD</b> V	11
<b>TOMATO BRUSCHETTA</b> V	11
tomatoes, buffalo mozzarella, basil on sourdough	
<b>MARINATED LOCAL OLIVES</b> V / DF	12
toasted bread, EVOO	
<b>SWEET POTATO CHIPS</b> V	12
sweet chilli, sour cream	
<b>PIZZA DOUGH POPPERS</b> V	12
napoletana sauce, parmesan, chilli flakes, oregano	
<b>MFC FRIED CHICKEN PIECES</b>	19
spicy mayo	
<b>SALT &amp; PEPPER PRAWNS</b> GF	19
chilli, coriander	
<i>perfectly paired with Marsden Pilsener</i>	
<b>SALMON SASHIMI</b> GF	19
seaweed, finger lime, salmon roe, champagne vinegar	
<b>CHARCUTERIE &amp; CHEESE</b>	32
selection of cured meats, local cheeses, pickles, grissini sticks, crackers	

## GARDEN GREENS

<b>QUINOA &amp; CUCUMBER SALAD</b> ✓	19
quinoa, cucumber, cherry tomato, toasted almonds, raisins, lemon vinaigrette	
<b>CHICKEN CAESAR</b> GFM	21
grilled chicken, baby cos lettuce, bacon, soft boiled free range egg, parmesan, sourdough croutons, house dressing	
<b>CHICKEN FATOOSH SALAD</b> GFM / DFM	22
medley of summer vegetable, pomegranate, grilled haloumi, pita bread, lemon vinaigrette	
<b>THAI STYLE CRAB NOODLE SALAD</b> DF	24
fried soft-shell crab, glass noodles, bean sprouts, kaffir lime, red nam jim, coriander	

## FRESH PASTA

gluten free pasta available | 3

<b>MAFALDINE RAGU BOLOGNESE</b>	22
traditional rich beef ragu, parmesan, basil	
<b>CASARECCE ALLA NORMA</b> V	24
Napoletana sauce, eggplant ragu, parmesan	
<b>BUTTERNUT SQUASH MUSHROOM RISOTTO</b> V	26
mushroom ragu, butternut squash, parmesan	
<b>PRAWN AGLIO E OLIO</b>	29
spaghetti, prawns, garlic confit, fresh chilli, parsley, parmesan	

## MAINS

<b>STEAK PANINI</b> DFM	25
grain fed rump, rocket, caramelised onion, beetroot, tomato chutney, mayonnaise	
<i>perfectly paired with Marsden Pale Ale</i>	
<b>TANDOORI CHICKEN SKEWERS</b> GF	25
nut pilaf, cucumber raita, pappadums	
add skewer	7
<b>BUTTERMILK CHICKEN SCHNITZEL</b>	26
chips, house slaw	
<i>perfectly paired with Marsden XPA</i>	
<b>100% PLANT-BASED SCHNITZEL</b> ✓	26
sweet potato fries, house salad, chimichurri	
<b>CHICKEN PARMIGIANA</b>	28
shaved ham, buffalo mozzarella, parmesan, basil w chips, house slaw	
<b>LAMB SOUVLAKI (2)</b>	36
classic Greek salad, pita, tzatziki	
add lamb skewer	7
<b>GRILLED OCTOPUS</b> DF	32
octopus, pork sausage, chat potato, skordalia, chimichurri, pea shoots	
<b>PORK BELLY</b> GF	35
black pudding, celeriac remoulade, celeriac puree, apple chunks	
<b>PAN-FRIED BARRAMUNDI</b> GF	37
romesco, herb potato salad, pine nut gremolata	
<b>CRISPY SKIN SALMON</b> DFM	37
chermoula couscous, roasted cherry tomato, cumin yoghurt	
<b>PAN FRIED DUCK BREAST</b> GF	39
served pink	
lentils a La Francaise, celeriac puree, baby vegetables, red wine jus	

## - STEAKS -

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

<b>250G RANGES VALLEY WAGYU RUMP</b> GF	39
grain fed 400 days MB4+, NSW	
<b>300G SCOTCH FILLET</b> GF	45
pasture fed MB2, Riverina NSW	
<b>300G SIRLOIN</b> GF	48
pasture fed MB2+ MSA, Western District, VIC	
<b>500G RIBEYE ON THE BONE</b> GF	69
80 day grain fed, Redfern Downs, Wombat, NSW	

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

## BOSS BURGERS - OF SYDNEY -



<b>CLASSIC CHEESE</b>	20
Wagyu beef patty, American cheddar, onion, pickles, American mustard, ketchup	
<b>BOSS BURGER</b>	22
Wagyu beef patty, green leaf, American cheddar, tomato, special burger sauce	
<b>BUTTERMILK FRIED CHICKEN BURGER</b>	23
house slaw, American cheddar, pickles, spicy mayo	
<b>THE BOTANICAL</b> ✓	25
plant-based patty, tasty cheese, lettuce, tomato, red onion & black garlic aioli served on a damper roll	
<b>SIGNATURE DOUBLE CHEESE</b>	27
double Wagyu beef patties, American cheddar, liquid cheese, maple bacon, pickles, special burger sauce	
<i>perfectly paired with Marsden Pale Ale</i>	
<b>ADD ONS</b>	
beef patty   plant-based patty ✓	6
maple bacon	3
upgrade to sweet potato fries	5

## SHARING

<b>1KG 12 HOUR BRAISED LAMB SHOULDER</b>	75
(SERVES 2-3) GF / DF	
chimichurri, greens, Wagyu fat roasted potatoes	
<i>perfectly paired with Marsden Amber Ale</i>	
<b>SLOW COOKED PORK RIBS</b>	
<b>1 RACK</b>	42
<b>2 RACKS</b>	58
House slaw, corn salsa, house made smokey bbq relish	
<i>perfectly paired with Marsden Amber Ale</i>	

## SIDES

<b>SEASONAL VEGETABLES</b> GF / V	8
<b>SEASONED CHIPS</b> V	8
<b>BABY COS, CUCUMBER &amp; TOMATO SALAD</b> GF / V	8
<b>HOUSE SLAW</b> GF / V	8
<b>SMASHED ROASTED POTATOES</b> GF / V	8
sour cream & chives	



<b>PEPPERCORN</b>	2
<b>MUSHROOM</b>	2
<b>DIANE</b>	2
<b>RED WINE JUS</b>	2

## CONDIMENTS

<b>HOUSE GRAVY</b>	2
<b>SPICY MAYO</b>	3
<b>BLACK GARLIC AIOLI</b> ✓	3
<b>BURGER SAUCE</b>	3
<b>CHIMICHURRI</b>	3