



MASH BREWING

BREW PUB & KITCHEN

Getting Started...

Herbed Garlic Bread 10 Toasted baton Italian loaf topped with garlic butter V <i>How about an ABBEY ALE?</i>	lemon <i>Gotta have it with an INDIAN ALE</i>	Mash Mac & Cheese 15 Macaroni & cheese covered with bread-crumbs & mixed spices, deep fried, topped with herbs parmesan cheese & tomato sauce on the side V <i>How about an ABBEY ALE?</i>
Baton Plate 15 Baton continental Italian loaf, grilled spicy chorizo & caramelised onion, served on a bed of beer grain & nut granola <i>Team it up with a FREO DR</i>	Coconut Popcorn Chicken 18 Chicken bites, dressed in cajun spice & coconut, served on a bed of green salad drizzled with chilli mayo <i>Gotta have it with an INDIAN ALE</i>	Sticky BBQ Octopus 20 WA Octopus braised in challenger & sweet soy sauce, served with fried capers, chilli mayo & lemon INDIAN ALE please!
Chilli and Garlic Squid 16 Crumbed then fried topped with chilli & garlic served with aioli &	Sticky Pork Belly Bites 19 Coated in our own spicy Asian soy glaze & topped with toasted sesame seeds <i>How about an ABBEY ALE?</i>	

For The Kids \$13

* Includes Drink & Ice cream bucket

Grilled Chicken Strips Served with chips & tomato sauce	Tomato & Ham Pizza Served with chips & tomato sauce	Well Done Mini Rump Steak Served with chips & tomato sauce
Fish & Chips Fried fish, served with tomato sauce		Spaghetti Napoli Topped with mozzarella
<u>DON'T FORGET, ON FRIDAY'S KID'S EAT FREE!* FROM 5PM * Meal only, drink dessert additional</u>		

SMOKEHOUSE

House Smoked Beef Brisket 32 Beef smoked in house for 11 hours with our challenger English IPA, black cherry and apple wood, served with barbecued smoked corn & jalapeno salad, Mash mac & cheese, house made jack bbq sauce and a side of battered chips <i>Better have a CHALLENGER</i>	House Smoked BBQ Pork Ribs 38 Pork Ribs smoked in house for 5 hours with our challenger English IPA, black cherry and apple wood, served with barbecued smoked corn & jalapeno salad, Mash mac & cheese, house made jack bbq sauce and a side of battered chips <i>Better have a CHALLENGER</i>	House Smoked Spicy Beef Ribs 38 Beef short ribs smoked in house for 7 hours, made Asian style and topped with fried chilli & garlic, sticky spicy soy sauce, served with battered chips & house made beer mayo <i>Goes down a treat with a COPY CAT</i>
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Main Event!

Haloumi, Peach & Zucchini Salad 26 Grilled haloumi & zucchini tossed with fresh peach, rocket & parmesan cheese, with lemon pesto & balsamic glaze drizzled over the top GF <i>Best with WEST COAST WHEAT</i>	Beer Battered Fish & Chips 25 Battered in our own Freo Dr beer served with green salad, chips & tartare sauce. <i>Team it up with a FREO DR</i>	sauce with a side of chips and house made beer mayo GUV'NOR please!
Avocado & Cucumber Salad 24 Avocado, cucumber, mesclun, red onion & parmesan cheese tossed together and coated with our own creamy yoghurt dressing GF <i>Best with BAD ADAMS APPLE CIDER</i>	Crab & Prawn Spaghetti 33 Grilled Shark Bay crab meat & prawns & zucchini, tossed together with chill, dill & extra virgin olive oil, topped with soft shelled crab, parmesan cheese and lemon <i>Better have a GUV'NOR</i>	THREE BAO'S 22 Your choice of fried soft shell crab or sticky pork belly, filled in fluffy bao buns with coriander, slaw, hoisin sauce, chilli mayo, topped with crispy fried onion <i>Best with GUV'NOR</i>
Chicken Parm 26 Crumbed chicken topped with Napoli sauce, mozzarella, cheese, basil & ham served with chips & aioli <i>Goes down a treat with a COPY CAT</i>	Mash Wagyu Burger 27 Wagyu beef served in a brioche burger bun with bacon, crispy cos lettuce, cheddar cheese, house jack BBQ sauce, maple onion jam with a side of chips and house made beer mayo GUV'NOR please!	MYO Tacos 22 Your choice of fried soft shell crab or spicy pulled pork, served with corn tortilla, nacho cheese, chilli mayo, apple slaw, corn, beans & jalapeño salsa <i>Add a BAD ADAMS APPLE CIDER!</i>
Eggplant Parm 22 Crumbed eggplant slice topped with Napoli sauce, mozzarella, cheese, basil served with chips & aioli V <i>Goes down a treat with a COPY CAT</i>	Steak Sandwich 27 Rump steak served in white toast with bacon, crispy cos lettuce, cheddar cheese, maple onion jam, house jack BBQ	280g Sirloin Steak 35 Sirloin cooked to your liking served with green salad & chips topped with mustard dressing, crispy fried onion & a creamy mushroom jus GFO <i>Better have a CHALLENGER</i>

Beer Degustation \$50

Each signature dish portion is perfectly matched and served with a glass of beer

Option 1.....	Option 2....
Coconut popcorn chicken	Sticky pork belly bites
Bao Bun (Pork belly or Crab)	Taco (Pulled pork or Crab)
Smoked Beef Short Rib	Pork Rib

Something On The Side...

Corn on the Cob 6 Barbecued corn cob served with coriander & lime V/GF	Potato Wedges 12 Sweet chilli & sour cream V	Corn & Jalapeño Salad 11 BBQ corn & jalapeño tossed with greens & parmesan V/GF
Beer Battered Chips 12 Aioli & tomato sauce V	Chilli & Lime Prawn Skewer 9 Grilled prawns on the skewer, topped with chilli and lime GF	Garden Salad 11 V/GF

Sweet Tooth

House Made Churros 12 Churros are served with a salted chocolate dipping sauce and a side of bananas & strawberries	Oreo Brownie 12 House made Oreo brownie, topped with Oreo cookies, drizzled with chocolate sauce drizzled, sided with vanilla ice cream	House made Semifreddo 12 House made semifreddo ice cream packed with mixed berries, pistachio & berry coulis drizzled over the top
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