

Bramtails

Cold Brew Martini My Mate Dave Cold Brew Coffee, Banks & Solander Noir & 38 Special Vodka	\$20
Vermilion Rose Sour Vermilion-infused Karu Affinity Gin, rosewater, orange & lemon	\$20
Lemon Sour Outback Moonshine & fresh lemon	\$20
Crafty Smash The Capertee Whisky, sugar, fresh lemon & mint	\$20
Spiced 'n' Stormy Brix Spiced Rum, Bilpin Apple & Ginger Cider & fresh lime	\$18
Gin Gin Mule Karu Lightning Gin, 38 Special Vodka, Bilpin Apple & Ginger Cider	\$18
Grapefruit Gin Fizz Karu Affinity Gin, Logan Vintage 'M' Cuvee & fresh grapefruit	\$17
Bramble Jam Jar Outback Moonshine, blackberry jam, soda & lime	\$17
Spiced Negroni Brix Spiced Rum, sweet vermouth & bitter orange	\$17
Gold Fashioned Brix Gold Rum, bitter orange & aromatic bitters	\$17
Morita Margarita A spin on the classic with Karu Morita Chipotle Vodka & a chilli salt rim	\$16
Mojito Traditional & fresh! Brix White, soda, mint & lime	\$16
Booze-Free	
Ginger Nojito Bilpin Apple & Ginger Cider with fresh mint & lime	\$10
Bramble Blackberry Lemonade	\$10
Bilpin Cider Co (Non-Alcoholic) Apple & Ginger & Raspberry & Blood Orange	\$7
Heaps Normal Tinnies (less than 0.5% ABV) Quiet XPA Another Lager	\$7.5

Bramble

On Tap

We're proudly pouring local brews from Brew Mountains Brewery and Mountain Culture Beer Co. Ask us what's on tap this week!

Mountain Culture Tinnies

Lager - 4.6%	\$7
American Pale Ale - 5%	\$8
Moon Dust Stout - 5.6%	\$8.5
Cult IPA - 6.2%	\$9
Member Berries Raspberry Milkshake Sour - 7% (500ml)	\$18
Where Dreams Go to Die DDH DIPA - 8% (500ml)	\$18

PS We're getting new tinnies all the time! Ask us about current varieties and Limited Releases

Bilpin Cider Co

Original Apple Cider - 4.7%	\$9
Blush Pink Lady Cider - 3.5%	\$9

Dryridge Estate Wines

	Glass	Bottle
Bruno Barbera	\$16.5	\$55
Harry Sangiovese	\$15	\$51
Alexander Pinot Noir	\$13.5	\$49
Francoise Rose	\$8.5	\$39
Eva Chardonnay	\$8.5	\$39
Cooper Gewurztraminer	\$8.5	\$39
Isabelle Reisling	\$8.5	\$39

Logan Wines

Vintage 'M' Cuvee	\$13	\$55
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Delicious Comfort Food

Bramble

Snacks

Warm & Spiced Mixed Olives (V, GF) \$6

Beer Battered Potato Scallops (V) \$8
With Mountain Culture beer batter & chicken salt

Housemade Flat Bread (V) \$11
With housemade roast beetroot hummus
+ Double the bread! Add \$3

Buttery Corn Cobs (V, GF) \$11
Topped with shaved parmesan

Halloumi Nugs (V) \$11
Handcrumbed in-house with dipping sauce

Cheese Please

Baked Brie (V, GFA) \$18
With shiraz compote & crackers

Cheese Board (V, GFA) \$24
2 cheeses, quince paste, cornichons, crackers, seasonal & dried fruits

Go Bottomless!

Enjoy two hours of unlimited* Morita Margaritas, white & rose wines, tap beers. Plus! A sharing menu of Bramble snacks & cheese.

\$79
per person

*served responsibly, of course!

On a Roll

Hot Cheese Roll (V, GFA) \$18
A school canteen staple, with a glow up. Grilled halloumi with brie, blistered tomatoes, wild roquette, roast beetroot hummus & mustard mayo

Cheeseburger Roll (GFA) \$17
Your favourite takeaway, with a Bramble twist. Seasoned ground beef, melted cheese, pickles, tangy tomato sauce & secret Bramble burger sauce

Potato Scallop Roll (V) \$17
Like a hot chip sandwich, but better! Housemade beer battered potato scallops with wild roquette, halloumi, tangy tomato sauce & shaved parmesan

Chicken & Gravy Roll (GFA) \$16
A classic. Shredded roast chicken, smothered in gravy

Sweet Things

Bramble Balls (V) \$13
Fried banana balls, rolled in cinnamon sugar with dipping sauce

V = Vegetarian GF = Gluten Free GFA = Gluten Free Available

Trivia Sundays at Bramble

Get your team together for an afternoon of fun facts & good times. Happening every Sunday! Doors open 3pm, first round kicks off 3:30pm