BREWERY FOOD MENU

ALL PIZZAS AVAILABLE GLUTEN FREE

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE



TRADITIONAL PIZZAS 12"

MOUNTAIN MARGHERITA (V) \$22

Napoli, Bocconcini, tomato, basil & mozzarella

PEPPERONI \$22

Napoli, pepperoni, oregano & mozzarella

HAM & PINEAPPLE \$22

Napoli, ham, pineapple & mozzarella

THREE CHEESES (V) \$22

Olive oil, camembert, Bocconcini & mozzarella w/ fresh lemon & mint

PROSCIUTTO & CHEESE (V) \$22

Napoli, prosciutto & mozzarella



GOURMET PIZZAS 12"

PERI PERI CHICKEN \$24

Napoli, chicken, peri peri spice, camembert, Spanish onion, tomato & mozzarella w/ coriander & peri peri mayo

GREEDY PIG \$24

Bbg sauce, pulled pork, ham, prosciutto, garlic, Spanish onion & mozzarella w/ fresh shallots

WILD MUSHROOM (V) \$24

Olive oil, field mushrooms, mixed herbs, camembert, & mozzarella w/ fresh rocket & truffle oil

THE STILTON \$24

Olive oil, stilton cheese, prosciutto, camembert, mixed herbs, & mozzarella w/ fresh rocket & truffle oil

GARLIC PRAWN \$26

Garlic sauce, prawns, Spanish onion & mozzarella w/ fresh lemon zest & parsley

SALMON & DILL \$26

Olive oil, smoked salmon, capers, Spanish onion, feta & mozzarella w/ fresh dill, lemon & cracked pepper

GREEK LAMB \$26

Olive oil, Greek style lamb, garlic, feta, tomato, Spanish onion, kalamata olives & mozzarella w/ fresh mint & tzatziki

REEF & BEEF \$26

Napoli, garlic, prawns, pulled beef, onion, tomato & mozzarella w/ fresh rocket & hollandaise sauce

TAMBO VEGAN (VG) \$26

Napoli, field mushrooms, Kalamata olives, cherry tomatoes, pineapple, Spanish onion, capers, garlic, mixed herbs, fresh rosemary & mozzarella w/ fresh rocket & truffle oil



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SNACKS

BEER BATTERED POTATO CHIPS (V) w/ garlic aioli (vegan aioli +\$3)	\$10
SWEET POTATO WEDGES (GF) (V) w/ sour cream & sweet chilli sauce	\$13
DEEP FRIED CAMEMBERT (V) w/ side salad & cranberry sauce	\$17
<u>SALADS</u>	
FORTITUDE GARDEN SALAD (GF) (V)	\$19
w/ mesculin, cucumber, Kalamata olives, cherry tomatoes, Spanish onion, feta & balsamic dressing	
VEGAN GARDEN SALAD (GF) (V) (VG)	\$19
w/ mesculin, cucumber, Kalamata olives, cherry tomatoes, Spanish onion, capers & balsamic dressing	
ADD VEGAN BEEF STRIPS, TOPPED W/ VEGAN GARLIC AIOLI	+ \$6
ADD PANKO CRUMBED SQUID RINGS, TOPPED W/ FRESH LEMON	+ \$6
ADD WARM GREEK STYLE LAMB, TOPPED W/ TZATZIKI & FRESH MINT (GF)	+ \$8
SEVECOD	
<u>SEAFOOD</u>	
SERVED W/ SIDE SALAD, CHIPS, LEMON & TARTARE	
HANDCUT PANKO CRUMBED SQUID RINGS	\$25
PANKO CRUMBED FLATHEAD	\$24
BEER BATTERED FLATHEAD	\$24
IZIDO NATNILI	
<u>KIDS MENU</u>	
SERVED W/ CHIPS, TOMATO SAUCE & A POPPER OR WATER	
CHICKEN NUGGETS	\$12
BATTERED FISH	\$12
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