

# BREWERY FOOD

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ALL PIZZAS AVAILABLE ON GLUTEN FREE BASE +\$3.5



## **MOUNTAIN MARGHERITA (V) \$22**

Napoli, Bocconcini, tomato, basil & mozzarella

## **PEPPERONI \$22**

Napoli, pepperoni, oregano & mozzarella

## **HAWAIIAN \$23**

Napoli, ham, pineapple & mozzarella

## **PROSCIUTTO \$23**

Napoli, prosciutto & mozzarella

## **3 CHEESES (V) \$23**

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

## **PERI CHICKEN (SPICY) \$25**

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

## **GREEDY PIG \$25**

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

## **WILD MUSHROOM (V) \$25**

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

## **BIG BLUE \$25**

Olive oil, prosciutto, blue cheese, 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, prawns, pulled beef, garlic, 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, rosemary & mozzarella w/ fresh rocket & truffle oil

# SNACKS

<b>LOCALLY SMOKED MIXED NUTS (V) (VG) (LG)</b>	<b>\$8</b>
<b>BEER BATTERED POTATO CHIPS (V)</b> w/ garlic aioli (vegan aioli available)	<b>\$10</b>
<b>SWEET POTATO WEDGES (V) (LG)</b> w/ sour cream & sweet chilli sauce	<b>\$14</b>
<b>DEEP FRIED CAMEMBERT (V)</b> w/ garden salad & cranberry sauce	<b>\$18</b>

# SEAFOOD

ALL SERVED W/CHIPS, SALAD, LEMON WEDGES & TARTARE

<b>PANKO CRUMBED SQUID RINGS</b>	<b>\$25</b>
<b>PANKO CRUMBED FLATHEAD</b>	<b>\$25</b>
<b>BEER BATTERED FLATHEAD</b>	<b>\$25</b>

# SALADS

<b>FORTITUDE GREEK SALAD (LG) (V)</b>	<b>\$20</b>
w/ mesculin, cucumber, Kalamata olives, cherry tomatoes, Spanish onion, feta & balsamic dressing	
<b>PANKO CALAMARI SALAD</b>	<b>\$26</b>
w/ panko crumbed calamari rings , mesculin, cucumber, Kalamata olives, cherry tomatoes, Spanish onion, feta, balsamic dressing & lemon wedges	
<b>WARM LAMB SALAD (LG)</b>	<b>\$27</b>
w/ Greek style lamb, mesculin, cucumber, Kalamata olives, cherry tomatoes, Spanish onion, feta, mint,& balsamic dressing drizzled w/ tzatziki sauce	
<b>CRISPY VEGAN SALAD (V) (VG)</b>	<b>\$27</b>
w/ plant based chicken tenders, mesculin, cucumber, Kalamata olives, cherry tomatoes, Spanish onion, capers, & balsamic dressing	

# KIDS MENU \$12

ALL SERVED W/ CHIPS, TOMATO SAUCE & TROPICAL FLAVOUR POPPER

<b>KIDS BATTERED FISH</b>
<b>KIDS NUGGETS</b>
<b>KIDS VEGAN NUGGETS (VG) (V)</b>

(V) VEGETARIAN (VG) VEGAN (LG) LOW GLUTEN