

BEER SNACKS

SPICY JERK CHICKEN WINGS \$16

with chipotle BBQ sauce

Match with  Murray's Angry Man Pale Ale  Bull Creek Shiraz Cabernet

CHEESEBURGER SPRING ROLLS \$15

with tangy dipping sauce

Match with  Murray's Coco Hops  Henry Deane Shiraz

SIDES *to Share*

BEER BATTERED CHIPS \$12

with smoked bacon salt and aioli GF available

SWEET POTATO WEDGES \$12

with sour cream and sweet chilli sauce GF V

APPLE, FENNEL & CABBAGE SLAW GF V \$8

Lighter MEALS

CHILLI SALT SQUID \$20

with bean shoot salad, coriander, lemon & tamarind jam

Match with  Murray's 262  Skinny Dip Sauvignon Blanc

HOUSE-SMOKED WARM KING SALMON FILLET 100G \$20 200G \$30

with tomato & feta salad, corn chips, lemon & caper vinaigrette GF available

Match with  Murray's Whale Ale  Skinny Dip Sparkling



Welcome

TO MURRAY'S BREWERY & PORT STEPHEN'S WINERY

The craft beer bug bit Murray when he was on a trip to America. Legend has it he tried a local pale ale at a roadside diner in California – and he thought he'd died and gone to heaven. He was inspired to open his own brewery so he could enjoy the beers he wanted to drink plus share them with you.

We brew exciting, quirky and sometimes just plain weird craft beers and ciders, and new this year, Gentlemen Smith craft spirits. Murray's Whale Ale and Angry Man Ale are all good places to begin before unleashing the exotic flavours of beers like Fred IPA or Low Brau! And there's a story behind every beer.

Murray's Craft Brewing Co shares our home with Port Stephen's Winery, the region's oldest vineyard. We think it's a natural fit – so there's something for everyone. Why not learn and enjoy a Brewery Tour while you're here? And kids can check out Pirate Bob's interactive scavenger hunt game and kids' activities!

We are very proud of our food too. Beer is a key ingredient in many of our dishes. Everyday we fire up our smoker to create slow cooked, tender, flavoursome food – making Bobs Farm the 'beer and BBQ' capital of Port Stephens!

Enjoy! Murray Howe, Founder

SALADS

FRESH MIXED GREEN GARDEN SALAD GF V \$15

with mesclun, sun-dried cherry tomatoes, onion, sweet corn, marinated feta, avocado, radish & lemon vinaigrette (serves 2 as a side or 1 as a main)

+ grilled chicken breast GF \$8 + grilled haloumi GF \$6

Match with  Murray's East Coast Lager  Skinny Dip Sauvignon Blanc

SMOKED PULLED LAMB \$18

with quinoa salad & coriander yoghurt

Match with  Murray's Angry Man Pale Ale  Bull Creek Chardonnay

Brewery BURGERS

VEGO HALOUMI BURGER \$20

grilled haloumi, hummus, grilled cumin tomatoes, beetroot, lettuce, chilli mayo on handmade milk bun & chips v

Match with  Murray's XPA  Skinny Dip Moscato

EAST COAST CHEESEBURGER \$24

with housemade juicy beef patty, maple bacon, lettuce, tomatoes, pickles, liquid cheese & our secret tangy mayonnaise on homemade milk bun & chips

Match with  Murray's Angry Man Pale Ale  Bull Creek Sauvignon Blanc Verdelho

FRED MANBURGER \$25

12 hour smoked beef brisket with maple bacon, liquid cheese, beer pickles, tangy mayonnaise on handmade milk bun & chips

Match with  Murray's Fred IPA  Henry Deane Shiraz

BREWMEISTER'S SOUTHERN CHICKEN BURGER \$22

lettuce, tomato, smoked cheddar & chilli mayo on handmade milk bun & chips

Match with  Murray's AppleShack Cider  Skinny Dip Moscato



CHEESE *Platters*

BOBS FARM CHEESE PLATE FOR 2 **\$35**

House-smoked cheddar, triple cream brie, blue cheese, red wine poached pear, apple jam, house lavosh & crackers V GF available

Match with Murray's 262 Golden Sands Dessert Wine

BBQ & *Smokehouse*

MURRAY'S BIG SMOKE **FOR 1 \$30**
BBQ PLATTER **FOR 3 \$75**

12 hr smoked beef ribs & slow cooked chipotle pulled pork shoulder. Tender slices of 18 hr smoked beef brisket & awesome sausage. Served with apple, fennel & cabbage slaw, beer cucumber pickles, American mustard, Dark Beer BBQ sauce, fresh baked dinner rolls, corn tortillas & mac n cheese

Match with Murray's Angry Man Pale Ale Bull Creek Shiraz Cabernet

SMOKY BRISKET PLATE **\$25**

Collinson MB3+ smoked brisket served with mac n cheese, slaw, grilled sourdough, pickles, Dark Beer BBQ sauce & American mustard

Match with Murray's Coco Hops Porter Bull Creek Shiraz

BBQ STICKY PORK RIBS **FOR 1KG \$45**

basted with Dark Beer BBQ sauce & served with fries, slaw & American mustard

Match with Murray's Fred IPA Bull Creek Chardonnay

KIDS' MEALS \$10

Each meal comes with small drink & ice-cream
UP TO 12 YEARS ONLY

CHEESY PIZZA • HAM & PINEAPPLE PIZZA • FISH & CHIPS
HAM & CHEESE PIZZA • POPCORN CHICKEN & CHIPS

PIZZA

We hand make, roll & throw our own pizza dough, which is made using Murray's XPA for flavour & to lighten the crust. Then we bake them in our stone fired oven. YUM!

ANGRY MAN PIZZA **\$29**

Grilled rump, crisp bacon, pepperoni, chipotle pulled pork on a BBQ base

Match with Murray's Angry Man Pale Ale Bull Creek Shiraz

SPICY LAMB PIZZA **\$29**

slow cooked spicy lamb, roasted capsicum, feta, garden rocket & organic tzatziki

Match with Murray's East Coast Lager Tomaree Red

RUDEBOY PIZZA **\$29**

wood roasted chicken, grilled Spanish onions, grilled bacon, avocado & aioli on a BBQ base

Match with Murray's East Coast Lager Bull Creek Chardonnay

MOONBOY HAM & PINEAPPLE PIZZA **\$25**

house double smoked leg ham & pineapple

Match with Murray's XPA Skinny Dip Sauvignon Blanc

WHALE PIZZA **\$25**

brown sugar & cumin roasted pumpkin, grilled onion, rocket, bocconcini & smoked almond dukkah v

Match with Murray's Whale Ale Skinny Dip Moscato

MARGHERITA PIZZA **\$18**

house made tomato sauce, oregano, cherry tomatoes & bocconcini v

Match with Murray's 262 Skinny Dip Sauvignon Blanc

Gluten free pizza available at the same prices as a regular pizza but are slightly smaller.

VE = VEGAN V = VEGETARIAN GF = GLUTEN FREE

VEGAN

BOWL OF CHIPS with house BBQ sauce VE **\$12**

SWEET POTATO WEDGES with sweet chilli sauce VE **\$12**

MIXED GARDEN SALAD **\$15**

mesclun, cucumber, dried tomatoes, sweet corn, avocado & lemon vinaigrette VE

VEGAN BURGER **\$20**

vegan schnitzel, lettuce, tomato, hummus & BBQ sauce served with chips VE

MARGHERITA PIZZA **\$18**

rocket, cherry tomatoes & oregano VE

WHALE ALE PIZZA **\$25**

brown sugar & cumin roasted pumpkin, grilled onion, rocket & almond dukkah VE

SWEET TREATS

Tea & Coffee

SELECTION OF GOURMET CAKES **\$8**

See cake display cabinet. Served with cream & coulis

with a cup of tea or coffee **\$11** with a scoop of gourmet gelato **\$12**

PURE GELATO single scoop **\$4** double scoop **\$7**

FRESHLY BREWED COFFEE cup **\$3.60** mug **\$4**

BUBBACINO **\$2.50**

RANGE OF TEAS cup **\$3.60**

pot for one **\$4** pot for two **\$6**

HOT CHOCOLATE mug **\$4**

ALL TAKEAWAY COFFEE \$4

