

# Redline

## EAT – DRINK – GATHER

THIS IS A PLACE TO SHARE A TABLE WITH OLD FRIENDS AND MAKE SOME NEW ONES.

### KITCHEN

WE BRING YOU AN INSPIRED SELECTION OF LOCAL CRAFT BREWS AND CLASSIC COCKTAILS, WITH THE AUTHENTIC TASTE OF GOOD OL' AMERICANA. HERE YOU'LL FIND FAVOURITES LIKE TRADITIONAL JAMBALAYA ALONGSIDE BURGERS, RIBS AND FRESH VIBRANT SALADS. ALL COOKED FROM SCRATCH, AND SERVED WITH A SMILE.

### TAPHOUSE

  @REDLINEBREWINGCO

## THIRST THINGS FIRST

### 10 DIFFERENT BEERS ON TAP! SEE BAR LISTING FOR DETAILS

#### HOUSE BEERS ON TAP

Half..... \$5  
Pint..... \$9

#### GUEST BEERS ON TAP

Half..... \$6  
Pint..... \$11  
Tasting Paddle (4x 200ml)..... \$16

### — IN THE FRIDGE —

CHECK THE BEER MENU FOR TODAY'S  
FANCY TINNIES

**COOPERS 'PREMIUM LIGHT'  
LOW-ALCOHOLIC LAGER (2.9%)**  
355ml can..... \$7

**WILDE GLUTEN-FREE  
PALE ALE (4.5%)**  
330ml bottle ..... \$10

### — COCKTAILS —

**PENICILLIN** ..... \$17  
Famous Grouse Scotch, Laphroaig Single Malt  
Scotch, Honey, Ginger, Lemon Juice

**TURKISH ESPRESSO** ..... \$17  
Vodka, Mr Black Liqueur, Espresso, Cardamom Syrup

**SHUGGA BOWL** ..... \$17  
Underground Caramel Vodka, Passionfruit,  
Sugar Syrup, Lime Wedges

**HIBISCUS MARGARITA** ..... \$17  
El Jimador Tequila, Hibiscus, Lime juice, Agave

**EARL GREY SOUR**..... \$17  
Tanqueray Gin, Earl grey Syrup, Lemon Juice, Egg white

**CREOLE MOJITO** ..... \$16  
Pampero Blanco Rum, Creole Shrub (rum, clementine,  
spices), Sugar Syrup, Fresh Mint, Lime

**WHITE NEGRONI**..... \$17  
Underground Signature Gin, Suze,  
Lillet Blanc, Grapefruit Twist

### — WINE SELECTION ON PAGE 3 —

PLEASE ORDER AND PAY AT THE BAR

ALL CREDIT & DEBIT CARDS ARE SUBJECT TO A SURCHARGE OF 0.8% - 1.6% BASED ON CARD TYPE

# LUNCH / DINNER

LUNCH WEDNESDAY THRU SUNDAY / DINNER 7 NIGHTS

## — SMALL SHARES —

- GRILLED SALMON TACO** ..... \$7  
Soft corn tortilla with grilled salmon, cabbage, cucumber salsa (gf)
- ACHIOTE PULLED PORK TACO** ..... \$6  
Soft corn tortilla with achiote spiced pulled pork, black beans, pineapple + radish (gf)
- GREEN TOMATOES** ..... \$12  
Green tomatoes with fried pickled okra, whipped benne + pomegranate (v)
- CORN + CHEDDAR HUSH PUPPIES** ..... \$8  
w/ peach jam  
Corn bread and cheese balls, deep fried, crispy on the outside, fluffy and moist on the inside (v)
- BUTTERMILK FRIED CHICKEN WINGS** ..... \$12  
w/ Alabama white BBQ sauce + pickles
- MAC AND CHEESE** ..... \$10  
Macaroni in cheese sauce, gratined and served in a skillet (v)  
**PIMP YOUR MAC!**  
Add chorizo, bacon, or kale for \$2 per topping
- POTATO SKINS** ..... \$10  
Fried potato skins filled with bacon, cheese, pico de gallo, jalapeno ranch + pesto (gf)
- BEER BATTERED FRIES** ..... \$9  
w/ comeback sauce (v)

## — SALADS —

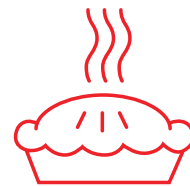
- WATERMELON SALAD** ..... \$10  
Diced watermelon, cucumber, fried peanuts, feta, mint, lime + chilli (gf)(v)
- WEDGE SALAD** ..... \$11  
Wedge of iceberg lettuce smothered in creamy blue cheese buttermilk dressing, topped with seeds, cherry tomatoes + fresh herbs [gf](v)
- SOUTHWEST SALAD** ..... \$19  
Avocado, black beans, corn, lime vinaigrette, corn bread croutons (v)  
add chicken for \$6 or Salmon for \$7

## — BURGERS — w/ FRIES

- CHEESEBURGER** ..... \$18  
Angus beef, american cheese, iceberg lettuce + aioli  
Choose bacon jam or mustard pickles
- GRILLED CHICKEN BURGER** ..... \$17  
Grilled chicken, iceberg lettuce, green tomato + jalapeno aioli
- SOFT SHELL CRAB BURGER** ..... \$22  
Crispy crab, pickles, 'shrettuce'+ aioli
- PULLED PORK BURGER** ..... \$17  
Pulled pork, pickles, iceberg lettuce + aioli

## — SUBSTANTIALS —

- CREOLE RED BEANS + RICE** ..... \$19  
Red beans, celery, capsicum, onion, spices, served on rice with pickled apple + greens (gf)(v)  
add Grilled chicken for \$6 or Salmon for \$7
- JAMBALAYA** ..... \$24  
This Louisiana favourite is a hearty meal of rice, tomato, andouille sausage, shrimp, celery, green pepper, onion and Redline spices (gf)
- GRILLED T-BONE STEAK** ..... \$28  
300gm T-bone steak, succotash + green beans (gf)
- CLAM POT** ..... \$22  
Fresh clams in the shell boiled in lager, eschalots, herbs, served with grilled sourdough
- RIBS ST LOUIS STYLE**  
**1/2 RACK** ..... \$32  
**FULL RACK** ..... \$58  
St Louis style pork ribs, smothered in house made BBQ sauce. Served with succotash, hush puppies + chilled green beans



## — TO FINISH —

- PIE OF THE DAY** ..... \$8  
Vanilla icecream add \$4
- PAT + STICKS ICE CREAM SANDWICH** ..... \$6  
See fridge for selection

# LITTLE PEOPLE BIG APPETITES

## — FOR THE KIDS —

- HUSH PUPPIES + APPLE SLICES (v)** .... \$6
- GRILLED CHEESE TOASTIE (v)** ..... \$8
- KIDS BEEF SLIDER + FRUIT** ..... \$9
- FISH + CHIPS** ..... \$12
- MAC AND CHEESE (v)** ..... \$10

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# WEEKEND BREAKFAST

11:30AM - 2PM WEEKENDS

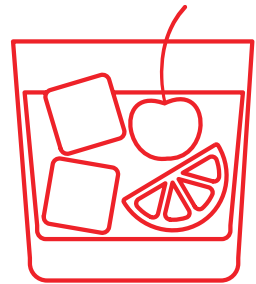
<b>BACON + EGG ROLL</b> .....	\$12
Bacon and egg on a fresh bread roll	
<b>FRIED CHICKEN + BACON + EGG ROLL</b> .....	\$16
Buttermilk fried chicken, bacon and egg on a fresh bread roll with garlic aioli and maple	
<b>POACHED PEAR + YOGURT + MUESLI</b> .....	\$14
Served chilled, w/ coconut yoghurt (v)	
<b>PANCAKES</b> .....	\$18
Fluffy buttermilk pancakes [v] ask your server for the topping of the day	
<b>BREAKFAST BURRITO</b> .....	\$13
Flour tortilla, scrambled egg, black beans, avocado, pico de gallo + mozzarella [v] add Chorizo for \$6	
<b>POACHED EGGS</b> .....	\$17
w/ sourdough toast, avocado + succotash (gf)(v)	
<b>SMOKED TROUT HASH</b> .....	\$19
w/ egg + sourdough toast Skillet fry up of potatoes, onions, dill, kale and house hot smoked trout	
<b>BIG BREAKFAST</b> .....	\$24
Two eggs any way, potatoes, grilled andouille, bacon, succotash + sourdough toast	

<b>BLOODY MARY</b> .....	\$16
Vodka, Tomato, Lemon, Red Magic Spices, House Hot Sauce, Worcestershire	

<b>EMMA &amp; TOMS JUICES</b> .....	\$5
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<b>REDLINE HOUSE BLEND COFFEE</b>
Espresso, Latte, Flat White, Mocha, Piccolo, Machiato, Etc soy or almond milk also available

## GOOD OLD FASHIONED SERVICE



— FOR THE KIDS —

<b>PANCAKE + FRUIT (v)</b> .....	\$8
<b>MUESLI + YOGURT (v)</b> .....	\$8
<b>GRILLED CHEESE TOASTIE (v)</b> .....	\$8

# WINE

ALL THE TIME

## — SPARKLING —

<b>LA ZONA, King Valley VIC</b>	
<b>PROSECCO</b> .....	\$13   \$56
<b>HOLM OAK, Tamar Valley TAS</b>	
<b>NV BRUT</b> .....	\$65

## — WHITE —

<b>KILIKANOON, Clare Valley SA (2017)</b>	
<b>RIESLING</b> .....	\$48
<b>SECRET GARDEN, Big Rivers NSW (2016)</b>	
<b>SSB</b> .....	\$7   39
<b>NOVELLO, Adelaide Hills SA (2017)</b>	
<b>PINOT GRIGIO</b> .....	\$11   \$45
<b>SEE SAW, Orange NSW (2015)</b>	
<b>PINOT GRIS</b> .....	\$12   \$48
<b>KIMI, Marlborough NZ (2016)</b>	
<b>SAUVIGNON BLANC</b> .....	\$11   \$45
<b>ALLANDALE, Hunter Valley NSW (2016)</b>	
<b>CHARDONNAY</b> .....	\$14   \$55

## — ROSE —

<b>ALLIANCE DE LOIRE, Languedoc France (2015)</b>	
<b>ROSE</b> .....	\$12   \$47

## — RED —

<b>DELATITE HIGHER GROUND, Mansfield VIC (2016)</b>	
<b>PINOT NOIR</b> .....	\$13   \$52
<b>THOMAS GOSS, McLaren Vale SA (2015)</b>	
<b>MERLOT</b> .....	\$12   \$48
<b>JUNIPER, Margaret River WA (2014)</b>	
<b>CABERNET MERLOT</b> .....	\$14   \$55
<b>SECRET GARDEN, Big Rivers NSW (2016)</b>	
<b>CABERNET SAUVIGNON</b> .....	\$7   \$29
<b>ANGUS &amp; BREMER, Langhorne Creek, SA (2015)</b>	
<b>SHIRAZ</b> .....	\$13   \$50
<b>ROLF BINDER, Barossa Valley SA (2016)</b>	
<b>RHB RESERVE SHIRAZ</b> .....	\$65