

DINNER

Small Plates & Bites

HOUSE MARINATED OLIVES (GF, DF, V)	\$10
CRISPY POTATO CHIPS Aioli (DF, V, GFO)	\$13
TOMATO ARANCINI Aioli, Garlic, Tomato Sugo, Grana Padano (V, GFO)	\$19
SPICY BUFFALO WINGS (500G) Ranch, Celery Sticks (DFO, GFO)	\$19
SALT & PEPPER SQUID Lemon Pepper Herbs, Aioli (DF, I)	\$19
BEST BREW FISH TACOS (3PC) Barramundi, Pico de Gallo, Avocado, Coriander, Jalapeño, Sriracha Mayo (DF, I)	\$22
TOMATO SUGO MEATBALLS Pork & Beef Meatballs, Garlic, Mozzarella, Fennel Seeds, Sourdough	\$22

Main Meal

BEST BREW BEEF BURGER Swiss Cheese, Mustard Mayo, Pickles, Tomato, Cos Lettuce, Bacon Jam, Chips, Aioli (Add bacon \$6)	\$31
BEST BREW STEAK SANDWICH Turkish Bread, Caramelized Onion, Beetroot Relish, Rocket, Swiss Cheese, Tomato, Chips & Aioli (Add bacon \$6)	\$32
CRISPY CHICKEN BURGER Sweet & Sour Coleslaw, Chipotle Mayo, Pickles, Tomato, Lettuce, Chips & Aioli (Add bacon \$6)	\$29
BEER-BATTERED BARRAMUNDI FISH & CHIPS Seasonal Leaf Salad, Tartare, Lemon, Chips (DFO, I)	\$30
CLASSIC CHICKEN PARMIGIANA Ham, Sugo, Mozzarella, Seasonal Leaf Salad, Garlic, Chips	\$29
PANKO EGGPLANT PARMIGIANA Wild Mushroom, Sugo, Mozzarella, Seasonal Leaf Salad, Garlic, Chips (V)	\$26

Pasta & Grill

ARRABBIATA CHORIZO PENNE Spicy Chorizo with Cherry Tomatoes, Chilli, Basil, Garlic & Capsicum in a Rich Arrabbiata Sauce	\$29
WILD MUSHROOM GNOCCHI House Made Gnocchi with Porcini Mushrooms, Garlic, Crème Fraîche & Sage (V)	\$28
CRISPY PAN-SEARED SALMON Pan-Seared Salmon with Garlic Chilli Butter, Royal Potatoes, Spinach & Green Beans (I)	\$34
300G RUMP STEAK Char-Grilled Rump Steak with Chips, Seasonal Leaf Salad & Red Wine Jus (GF) (Peppercorn Sauce \$3)	\$35

Signature Four Points Pizzas

MARGHERITA Mozzarella, Cherry Tomato, Grana Padano, Basil, Garlic, Sugo (V, GFO + \$2)	\$25
TANDOORI CHICKEN Mozzarella, Tandoori Chicken, Cherry Tomato, Spicy Mayo, Basil, Coriander, Garlic, Sugo	\$29
PEPPERONI Mozzarella, Grana Padano, Pepperoni, Basil, Garlic, Sugo (GFO + \$2)	\$28
MEAT LOVERS Mozzarella, Grana Padano, Beef, Chicken Sausage, Bacon, Pepperoni, Onion, Chilli Flakes, BBQ Sauce, Garlic, Sugo	\$30

DINNER

Fresh & Light Creations

MIXED LEAF SALAD	\$14
Onion, Cucumber, Cherry Tomato, Poppy Seed Dressing (V, GF, DF) (Add chicken \$6)	
ROCKET & PEAR SALAD	\$16
Cherry Tomato, Grana Padano, Poppy Seed Dressing (V, GF) (Add chicken \$6)	
CLASSIC CAESAR SALAD	\$19
Cos Lettuce, Crispy Bacon, Boiled Egg, Anchovy, Grana Padano, Croutons, Caesar Dressing (VO, GFO) (Add chicken \$6)	

Desserts

BAKED NEW YORK CHEESECAKE	\$16
Mixed Berry Compote, Strawberries, Chocolate Soil, Lemon Balm (V)	
CHOCOLATE FONDANT	\$16
Vanilla Ice Cream, Chocolate Soil, Strawberries, Lemon Balm (V)	
BEN & JERRY'S ICE CREAM 100ML	\$10
(Chocolate Chip Cookie Dough or Brookie) (Served in Cup)	

Kids Menu

FISH AND CHIPS	\$16
With Salad (DF)	
KID PASTA (V)	\$16
KID NUGGET & CHIPS	\$16
With Salad	
FRUIT SALAD	\$8

V	Vegetarian
VO	Vegetarian Option Available
GF	Gluten Free
GFO	Gluten Free Option Available
DF	Dairy Free
DFO	Dairy Free Option Available
I	Imported Products

Please place your order at the counter. * Drink responsibly. Must be of legal age to purchase and/or consume alcohol. Some ingredients used in our dishes have traces of allergens such as peanuts, tree nuts, soy, fish or shellfish. Should you have any food allergies or dietary requirements please advise our wait staff. All prices include GST. Surcharge of 1.95% applies to all credit card transactions. 15% surcharge applies on Public Holidays.