

DRINKS

Margaritas

JIMMY'S MARGARITA \$20
TEQUILA, AGAVE, CITRUS

GUAVA MARGARITA \$20
TEQUILA, AGAVE, CITRUS, GUAVA

PASSIONFRUIT MARGARITA \$20
TEQUILA, AGAVE, CITRUS, PASSIONFRUIT

CHILLI MARGARITA \$20
TEQUILA, AGAVE, CITRUS, CHILLI

Wine

SANTA & D'SAS PROSECCO 12/55
KING VALLEY, VIC

MOUNT AVOCA MOATS LANE SAUVIGNON BLANC 12/55
PYRENEES, VIC

CAT OUT OF THE BAG PINOT GRIGIO 12/55
BELLARINE PENINSULA, VIC

BELLARINE ESTATE CHARDONNAY 14/62
BELLARINE PENINSULA, VIC

BELLARINE ESTATE ROSE 14/62
BELLARINE PENINSULA, VIC

CAT OUT OF THE BAG PINOT NOIR 14/62
BELLARINE PENINSULA, VIC

LONGBOARD SHIRAZ 14/62
SURF COAST GEELONG, VIC

MOUNT AVOCA MOATS LANE CABERNET SAUVIGNON 12/55
PYRENEES, VIC

Cocktails

APEROL SPRITZ \$16
APEROL, PROSECCO, SODA

DARK 'N STORMY \$17
RUM, LIME, BLACKMAN'S GINGER BEER

ESPRESSO MARTINI \$20
VODKA, KAHLUA, ESPRESSO

Spirits

\$13_{EA}

FUNDAMENTALS VODKA

FLOWSTATE GIN

TEDDY & THE FOX GIN

MAKER'S MARK WHISKY

TROMBA TEQUILA

STARWARD WHISKY

NUSA CANA RUM

Soft Drinks

\$4.50_{EA}

COKE. COKE ZERO. LEMONADE. LEMON LIME BITTERS. SODA WATER. JUICES

Tarritos

\$8_{EA}

MEXICAN SOFT DRINKS
ASK OUR BLACKMAN'S LEGENDS FOR FLAVOURS

Coast Hard Seltzer by Blackman's

COAST HARD SELTZER \$9
WATERMELON
CUCUMBER & MINT
LIME
BLOOD ORANGE

COAST ZERO ALCOHOL SELTZER \$5
PINK GRAPEFRUIT
LEMON, LIME & ORANGE

Limited Releases

ASK OUR CREW ABOUT THE LATEST LIMITED RELEASE COAST SELTZERS OUT AT THE MOMENT!



Vegan, No Sugar, No Gluten, No Worries.

WELCOME TO

EST. 2014



BLACKMAN'S
BREWERY

TORQUAY . AUSTRALIA



BEER



Core Range

PIVOT CITY LAGER

CRISP AUSSIE LAGER. LOCAL MALT AND HOPS. BEER FOR EVERYONE.

ABV 4.3% | POT 6 | PINT 11

BOB WIT

BOB IS A LIGHT BODIED, BELGIAN STYLE WIT BIER WITH LEMON ZEST, CORIANDER SEED AND TOASTED COCONUT.

ABV 4.3% | POT 6.5 | PINT 12

LOCAL PACIFIC ALE

ONE VERY FULL FLAVOURED STANDARD BEER. IT'S A REFRESHING, AROMATIC, LIGHT SESSION ALE, SURPRISINGLY HOPPY WITH A CRISP, BITTER FINISH.

ABV 3.5% | CAN 7

ERNIE TROPICAL HAZY

A HAZY PALE MADE WITH PASSIONFRUIT, ORANGE & GUAVA. WITH NEW WORLD TROPICAL HOPS, THIS IS A BANGER FOR THE HAZE CRAZED.

ABV 5% | POT 7 | PINT 13

MERYYN PALE ALE

A JUICY PALE ALE MADE FOR CELEBRATING. TROPICAL FLAVOURS, MEDIUM BITTERNESS & A LARGE DOSE OF AROMATIC HOPS.

ABV 4.6% | POT 7 | PINT 13

REGINALD IPA

AN INDIA PALE ALE, PROMINENT CITRUS & PINE AROMAS JUMP FROM THE GLASS WITH EVERY SIP.

ABV 6.2% | POT 8 | PINT 15

ARTHUR SMOKED PORTER

SMOKEY, DARK, RICH & SMOOTH. A CLASSIC ENGLISH STYLE WITH GERMAN SMOKED MALT.

ABV 6% | POT 8 | PINT 15

JUICY BANGER

BIG ON AROMA AND JUICY FLAVOURS WITH THE CRISP, SHARP FINISH OF A CLASSIC LAGER. IT'S A BANGER!

ABV 5.8% | POT 8 | PINT 15

TORQUAY XPA

A NEW WORLD EXTRA PALE ALE BORN IN OUR BACKYARD, TORQUAY. WITH WAVES OF GRAPEFRUIT AND PINE, IT'S GOT ALL THE HOPPINESS WITH A CRISP EASY FINISH.

ABV 4.4% | POT 7 | PINT 13

PATSY WILDBERRY SOUR

A CRUSHABLE KETTLE SOUR WITH REAL FRUIT. LIGHT ACIDITY AND BODY WITH FRESH BERRY AROMAS AND A LUSCIOUS RED SHIMMER.

ABV 4.6% | POT 7 | PINT 13

GINGER BEER

NOT TOO SWEET... JUST THE RIGHT AMOUNT OF SPICE AND A WHOLE LOT OF FRESH.

ABV 4% | POT 7 | PINT 13

WINNIE CIDER

A DELICIOUSLY CRISP CIDER USING 100% AUSTRALIAN APPLES. THE PERFECT BALANCE OF SWEET & DRY.

ABV 4.4% | CAN 7

Seasonal Rotating Tap

ASK OUR STAFF WHAT'S POURING AT THE MOMENT!

Tasting Paddle

KEEPING IT CORE \$16
PATSY, BOB, LAGER, MERYYN, REGINALD, ARTHUR

CREATE YOUR OWN \$20
BUILD YOUR OWN ADVENTURE!

TAKE AWAY BEER AVAILABLE



BLACKMAN'S MEXICAN CANTINA

Share

- TOTOPOS (V. GFF) \$15
CORN CHIPS & GUACAMOLE
ADD SIDE OF SALSA VERDE/ROJA \$3
ADD SIDE OF BEAN SALSA \$4
ADD SIDE OF SOUR CREAM \$4
- CHIPS WITH SAUCE & AIOLI (VEG. VO) ... \$13
- SWEET POTATO CHIPS (VEG. VO) \$15
ROSEMARY SEA SALT & GREEN CHILLI MAYO
- QUESADILLA (VEG. VO. GFFO) \$16
CHEESE, SPINACH, SALSA & GUACAMOLE
ADD GRILLED CHICKEN, PULLED PORK OR BEEF \$7
ADD BLACK BEANS \$4
- ELOTE (VO, VEGO, GFFO) \$15
STREET CORN, CHEESE, CHIPOTLE MAYO & TAJIN
- JALAPENO MAC CROQUETTES (VEG)..... \$18
WITH CHILLI ONION JAM & CHIPOTLE MAYO
- NACHOS (GFF, VEG, VO) \$20
CORN CHIPS, JALAPENOS, MEX CHEESE, HOUSE-MADE CHILLI SAUCE, GUACAMOLE & SOUR CREAM
ADD CHILLI CON CARNE \$4
VEGAN CHEESE \$4, GLUTEN FREE \$2

Tacos 6 INCH, 2 PER SERVE

- PULLED PORK TACOS (GFFO) \$19
SLOW-COOKED PORK, APPLE SLAW & CHIPOTLE BBQ SAUCE
- FISH TACOS \$18
BATTERED FISH, RAW SLAW, SPRING ONION & CHIPOTLE MAYO
- CRISPY PRAWN TACOS \$19
CRUMBED PRAWN, SHREDDED LETTUCE, PICKLED ONION, CORIANDER & CHIPOTLE MAYO
- BEEF TACOS (GFFO) \$19
WOOD FIRED SLOW-COOKED BEEF, SHREDDED LETTUCE, PICO DE GALLO, CHIVES & RANCH SAUCE
- SWEET POTATO TACOS (VEG. VO)..... \$18
ROASTED SWEET POTATO, GRILLED CAPSICUM, RED ONION & GREEN CHILLI MAYO
GLUTEN FREE \$2

Burritos and bowls

CHOOSE A BURRITO OR A BOWL
BURRITO SERVED WITH A FLOUR TORTILLA
BOWL SERVED WITH BROWN RICE
ADD SIDE OF CORN CHIPS & SALSA \$5

- GRILLED CHICKEN (GFFO) \$24
CHILLI LIME CHICKEN, GUACAMOLE, SOUR CREAM, FRESH PINEAPPLE, PICO DE GALLO, MEX CHEESE, SHREDDED LETTUCE & GREEN CHILLI MAYO
- SLOW-COOKED BEEF (GFFO)..... \$26
SLOW-COOKED BEEF, BLACK BEANS, GUACAMOLE, LETTUCE, MEX CHEESE, PICO DE GALLO, SOUR CREAM & RANCH
- PULLED PORK (GFFO) \$26
WOOD FIRED SLOW-COOKED PORK, GUACAMOLE, SOUR CREAM, BLACK BEAN SALSA, LETTUCE, MEX CHEESE & SALSA VERDE
- GRILLED VEGGIE (VEG. VO. GFFO)..... \$22
GUACAMOLE, BABY SPINACH, GRILLED CAPSICUM, RED ONION, CHILLI MAYO, MEX CHEESE, SOUR CREAM & SALSA ROJA
VEGAN CHEESE \$4

Kids

- HAWAIIAN PIZZA \$14
- FISH & CHIPS \$14
- CHICKEN NUGGETS & CHIPS \$14
- CHICKEN QUESADILLA \$14
- CHEESE NACHOS \$14

Dessert

- CHURROS \$14
WITH CHOCOLATE DIPPING SAUCE

Pizza

- MARGHERITA PIZZA (VEG. VO. GFFO)..... \$26
TOMATO BASE, BUFFALO MOZZARELLA, FRESH BASIL & EXTRA VIRGIN OLIVE OIL
- PANCETTA & CRISPY BACON PIZZA (GFFO) . \$28
CONFIT GARLIC BASE, FIOR DI LATTE CHEESE, PORTOBELLO MUSHROOMS, PANCETTA, CARAMELISED ONION, CRISPY BACON, FRESH PARSLEY & TRUFFLE OIL
- SHRIMP & PESTO PIZZA (GFFO) \$28
BASIL PESTO BASE, FIOR DI LATTE CHEESE, SHRIMP, FRIED ZUCCHINI, EGGPLANT, SUN-DRIED TOMATOES, GRATED PARMESAN & FRESH PARSLEY
- SPANISH CHORIZO PIZZA (GFFO) \$30
CHILLI ONION JAM, FIOR DI LATTE CHEESE, SPANISH CHORIZO, SMOKEY BACON, SPICY PEPPERONI, PICKLED JALAPENO, RED ONION, GRILLED CORN & PERI PERI MAYO

- VEGETARIAN PIZZA (VEG. VO. GFFO)..... \$26
TOMATO BASE, FIOR DI LATTE CHEESE, SAUTEED SPINACH, GRILLED VEGETABLES, BALSAMIC ONION & ROASTED PUMPKIN SEEDS
- SALAMI & THREE CHEESE PIZZA (GFFO) ... \$28
CHILLI TOMATO BASE, SPICY SALAMI, FIOR DI LATTE CHEESE, PROVOLONE CHEESE, CRISPY BACON, BANANA PEPPERS, CHERRY TOMATOES, KALAMATA OLIVES & PARMESAN
VEGAN CHEESE \$4
GLUTEN FREE BASE \$5

V: VEGAN VO: CAN BE VEGAN GFF: GLUTEN FREE FRIENDLY
GFFO: CAN BE GLUTEN FREE FRIENDLY VEG: VEGETARIAN
VEG-O: CAN BE VEGETARIAN

PLEASE BE AWARE THAT A STANDARD 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.

FOOD ALLERGY WARNING
Menu items may contain or have come in contact with peanuts, tree nuts, soy, eggs, wheat, fish, shellfish or dairy products. We offer gluten free substitutes. We can not guarantee that items are 100% gluten free.