# DRINKS

### SPRITZ & COCKTAILS



LIMONCELLO SPRITZ	
PINK GRAPEFRUIT SPRITZ\$16 BY COAST (ON TAP)	
SUNSET SPRITZ \$19  COAST GRAPEFRUIT SPRITZ, RHUBARB AND MANDARIN LIQUEUR, SODA AND CITRUS	
AMALFI SPRITZ \$19  COAST LIMONCELLO SPRITZ, BROOKIES SUNDRIFT APERITIVO, SAGE AND SUGAR	
TORQUAY TAN\$19 COAST SPIKED SPARKLING PINEAPPLE COCONUT WATER, CITRUS AND COCONUT RUM	
COASTAL PALOMA \$19 COAST GRAPEFRUIT SPRITZ, TROMBA TEQUILA, LIME AND SALT	
DARK N STORMY	
BLACKMAN'S MARGARITA\$22	

#### COAST by Blackman's

TEQUILA, ORANGE, AGAVE, LIME

SPIKED SPARKLING PINEAPPLE COCONUT WATER\$11
COAST HARD SELTZER \$10
WATERMELON
CUCUMBER & MINT
LIME
BLOOD ORANGE
COAST ZERO ALCOHOL SELTZER\$6
DASSIONEDIJIT & ODANGE



#### SOFT DRINK \$450

COKE, COKE ZERO, LEMONADE, LEMON LIME & BITTERS, SODA WATER, JUICES

#### **SPIRITS**

FLOWSTATE GIN	\$13
TROMBA TEQUILA	\$13
HAIVER VODKA	\$13
NUSA CANA WHITE RUM	\$13
NUSA CANA DARK RUM	\$13
NUSA CANA SPICED RUM	\$13
BUFFALO TRACE BOURBON	\$14
STARWARD AUSTRALIAN WHISKY	\$14
TEDDY & THE FOX GIN	\$14
ITINERANT VODKA	\$14

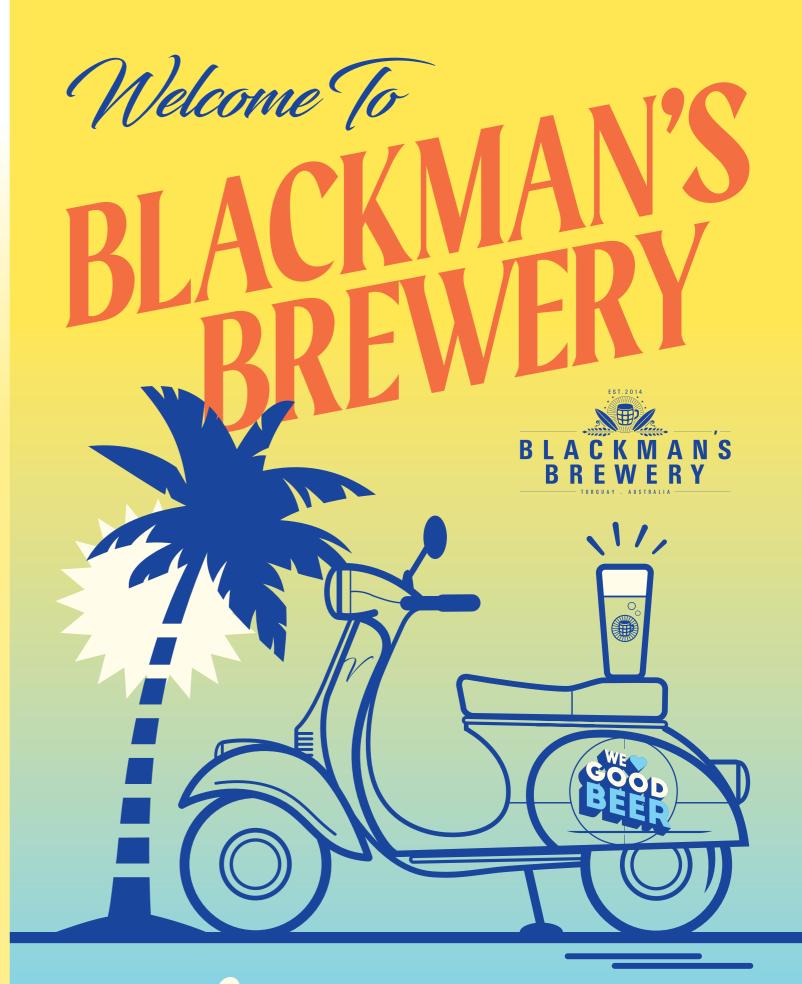
#### **LOCAL WINE**

CINDERELLA'S BEADS PROSECCO	12/60
MT DUNEED SAUVIGNON BLANC	14/62
PORTARLINGTON RIDGE CHARDONNAY	14/62
BELLARINE ESTATE PINOT GRIGIO	14/62
MT DUNEED ROSE  GEELONG, VIC	14/62
CAT OUT OF THE BAG PINOT NOIR	14/62
NOOK SANGIOVESE STUTHERGLEN, VIC	14/62
LONGBOARD SHIRAZ	14/62





Available for takeaway



WE LOVE WHERE WE BREW



#### **CORE RANGE**



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

ABV 4.3% | POT 7 | PINT 13



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

ABV 5% | POT 7.5 | PINT 13.5



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

ABV 3.5% | POT 6 | PINT 11



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

ABV 6.2% | POT 8.5 | PINT 15.5



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

ABV 4.6% | POT 7.5 | PINT 13.5 |



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

ABV 5.8% | POT 8.5 | PINT 15.5



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

ABV 6% | POT 8.5 | PINT 15.5



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

ABV 4.6% | POT 7.5 | PINT 13.5



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 7.5 | PINT 13.5 |



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

ABV 4.4% | POT 7.5 | PINT 13.5



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

ABV 4% | POT 8 | PINT 15

**SEASONAL ROTATING TAP** 

**ASK OUR STAFF WHAT'S POURING** 

AT THE MOMENT!

TASTING PADDLE

**KEEPING IT CORE** 

PIVOT CITY LAGER, PATSY, JUICY, MERVYN, REGINALD, ARTHUR



**CREATE YOUR OWN BUILD YOUR OWN ADVENTURE!** 

TAKE AWAY



## **BLACKMAN'S** BEER GARDEN

#### **BITES & SHARE**

FRIED CHICKPEAS V. DFF	\$
WITH SMOKED PAPRIKA, GARLIC & CHILLI	
OLIVES v. GFF	\$9
WARMED WITH LEMON & FRESH ROSEMARY	
BOWL OF CHIPS VEG, DFF, V-O	\$13
WITH SAUCE & AIOLI	
WOOD-FIRED BREAD v	\$1.
SERVED WARM WITH OLIVE OIL, BALSAMIC WITH BEETROOT HUMMUS + \$3	
BURRATA & HEIRLOOM TOMATOES VEG. GFF-0	\$20
CREAMY BURRATA WITH SWEET HEIRLOOM TOMATOES, BASIL, OLIVE OIL & TOASTED SOURDOUGH	
CROQUETTE (4) OF LEEK & TRUFFLE VEG	\$20
WITH PARMESAN  SALT & PEPPER CALAMARI VEG	Ċ O
CRISPY FRIED CALAMARI, SERVED WITH REMOULADE,	\$20
A FRESH FENNEL & ROCKET SALAD	
FRIED CHICKEN	\$20
WITH CALABRIAN CHILLI HONEY	
SALADS	
OUTUDO	

RUCOLA & PEAR	. \$18
VEG. GFF. V-O. DFF-O. 'CONTAINS NUTS	
WILD ROCKET, FRESH PEAR, TOASTED WALNUTS, CHERRY TOMATOES, SHAVED FENNEL, PARMESAN & HOUSE DRESSING	
<b>BEETROOT VEG. GFF. V-O.</b> MINT & FETA, BALSAMIC GLAZE	. \$18
ICEBERG & HERBS V. GFF	. \$16
CRISP ICEBERG LETTUCE TOSSED WITH FRESH HERBS, CUCUMBER, GREEN OLIVES, TOASTED PUMPKIN SEEDS & LEMON DRESSING	

WITH ROASTED PUMPKIN, SPINACH, PINE NUTS FINISHED

PAN TOSSED GNOCCHI DFF-O. VEG. 'CONTAINS NUTS .... \$26

* '	FETTUCINE WITH MUSSELS\$29
13	WITH CHERRY TOMATOES, GARLIC, ONION, FRESH CHILLI, PARSLEY, PARMESAN, AND A DRIZZLE OF EXTRA VIRGIN OLIVE OIL
15	BEER BATTERED FISH AND CHIPS \$29 BLACKMAN'S LAGER BATTER FISH AND CHIPS SERVED WITH MIXED SALAD, LEMON WEDGES AND TARTAR SAUCE
20	OCEAN GROVE BLACKMAN'S BURGER DFF-0\$26 ANGUS BEEF PATTY, BACON, LETTUCE, TOMATO, ONION, PICKLES, AMERICAN CHEDDAR, HOUSE MAC SAUCE ON A POTATO BUN SERVED WITH CHIPS
20 20	CHICKEN OR EGGPLANT PARMA VEG-0. V-0\$30 WITH RICH NAPOLI SAUCE, SMOKED HAM, MELTED MOZZARELLA, PARMESAN & FRESH BASIL, SERVED WITH GARDEN SALAD & CHIPS
20	KIDS
	NUGGETS & CHIPS\$14
	KIDS HAWAIIAN PIZZA VEG-0, DFF-0, GFF-0\$14

DESSERT	
WAFFLES VEG\$16 WITH CHOCOLATE SAUCE & CREAM CHANTILLY	
ICE-CREAM VEG. GFF	

WITH NAPOLI TOMATO SAUCE & PARMESAN CHEESE

#### **WOOD FIRED PIZZA**

MARGHERITA PIZZA veg. v-o. dff-o. gff-o\$26	
TOMATO SAUCE, BUFFALO MOZZARELLA, FRESH BASIL & EXTRA VIRGIN OLIVE OIL	
MUSHROOM & PANCETTA PIZZA veg-o. gf-o \$29	
TRUFFLE MAYO, FIOR DI LATTE, PORTOBELLO MUSHROOMS, PANCETTA, BACON, CARAMELISED ONION, FRESH PARSLEY & PARMESAN	
SLOW-COOKED LAMB PIZZA GF-0\$30	
HERB YOGHURT, FIOR DI LATTE, BABY SPINACH, SLOW-COOKED LAMB, CHERRY TOMATOES & CARAMELISED ONION	
SPICY CHORIZO PIZZA VEG-0. GF-0. DF-0\$29	
TOMATO SAUCE, FIOR DI LATTE, SPICY CHORIZO MINCE, SUN-DRIED TOMATOES, RED ONION, GRILLED ZUCCHINI & SHAVED PARMESAN	

GLUTEN FREE BASE +\$5 VEGAN CHEESE +\$4

ALAMI, CHORIZO, MESAN

DF-0. GF-0... \$30

, ROCKET, PEAR,

N, BABY SPINACH, KIN SEEDS

GFF-0 \$26	CALABRESE SALAMI PIZZA GF-0. DF-0.
ESH BASIL	CHILLI TOMATO BASE, FIOR DI LATTE, CALABRESE S BACON, FRESH CHILLI, CARAMELISED ONION, PAR
veg-o. gf-o \$29	PROSCIUTTO & BLUE CHEESE PIZZA
MUSHROOMS, PANCETTA, EY & PARMESAN	FIG JAM, FIOR DI LATTE, PROSCIUTTO, BLUE CHEES PARMESAN & BALSAMIC GLAZE
:\$30 CH, SLOW-COOKED DNION	VEGETARIAN PIZZA VEG. GF-0. DF-0 CRÈME FRAÎCHE, FIOR DI LATTE, ROASTED PUMPKI CARAMELISED ONION, GRILLED CAPSICUM & PUM

V: VEGAN V-0: CAN BE VEGAN VEG: VEGETARIAN VEG-0: CAN BE VEGETARIAN
GFF: GLUTEN FREE FRIENDLY GFF-0: CAN BE GLUTEN FREE FRIENDLY DFF: DAIRY FREE FRIENDLY DFF-O: CAN BE DAIRY FREE FRIENDLY

PLEASE BE AWARE THAT A STANDARD 20% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.

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.