

the mighty food

weekdays 12-3 & 5-late
weekends all day dining

bar snacks

- marinated olives** _____ 8
with rosemary, lemon & garlic *DF, GF, VEG, VO*
- pumpkin, beetroot and cauliflower crackers** _____ 8
with tasmanian mountain pepper salt *DF, GF, VEG, VO*
- pork crackling** _____ 8
with botanical salt *DF, GF*

graze

- hummus** _____ 12
paprika oil & grilled turkish bread *VEG, VO*
- kingfish crudo** _____ 21
cured kingfish, crispy capers, fennel, orange, lemon dressing *DF, GF*
- ham hock croquettes** _____ 16
pork hock, sage, cornichons, seeded mustard & tamarind *DF*
- soy & mirin glazed chicken wings** _____ 17
sake, sesame seeds, chilli & tapioca *DF*
- charcuterie board** _____ 24
a selection of cured meats, pickles, chutney & country style bread *DF*

counter

- the mighty chicken schnitzel** _____ 26
crumbed whole buttermilk bone-in chicken breast, fries, green chilli slaw & roast chicken sauce
- chickpea & coriander burger** _____ 20
hummus, harissa tahini, pickled cabbage & lemon *DF, VO*
- beef burger** _____ 21
served medium with smoked mozzarella, pickles, onion jam & fries
- 170g wagyu minute steak** _____ 28
served medium rare or well done with fries, herb salad, green butter & red wine jus *DFO, GF*

main

- potato & sage gnocchi** _____ 25
peas, broad beans, olive crumb, buffalo mozzarella and basil oil
- fresh caught daily fish** _____ 32
with crispy saltbush, baby spinach, brussels sprout & lemon myrtle butter *GF*
- 270g grass-fed sirloin** _____ 36
with red wine sauce, potato chunks, green butter & herb salad *DFO, GF*
- 12-hour lamb shoulder for 2** _____ 68
apricots, pistachios, lemon & couscous (*approx 30min wait*)

bowls

- falafel bowl** _____ 18
hummus, harissa tahini, pickled cabbage, lentils, lemon, paprika oil & toasted bread *DF, GFO, VO*
- mighty bowl** _____ 18
spiced cauliflower, lentils, tahini, baby spinach, pickled stems & radish
- + buffalo mozzarella** _____ 8
- + grilled chicken** _____ 8
- + cured kingfish** _____ 10

sides

- fries** _____ 10
with rosemary salt & marie rose sauce *DF, GF, VEG, VO*
- mixed leaves** _____ 10
with salad cream *DF, GF, VEG, VO*
- maple syrup roasted pumpkin** _____ 12
toasted seeds, goat cheese & pumpkin dressing *DFO, GF*

sauces

- chicken, red wine or marie rose sauce** _____ 2

sweet

- a walk in the forest** _____ 14
black forest cake, coffee & baileys soaked sponge, berry jam, chocolate & vanilla mousse
- lemon and yuzu** _____ 14
lemon curd, citrus cream, shortbread & meringue
- vanilla ice cream or sorbet selection** _____ 8
two scoops *VO*

kids *(ideal for 12yo and under)*

- mozzarella stuffed & crumbed chicken breast** _____ 11
with shaved leg ham & tater tots
- grilled lemon butter fish** _____ 11
with tater tots *DF, GF*
- potato & sage gnocchi** _____ 11
peas, broad beans, olive crumb, buffalo mozzarella and basil oil
- kids meal** _____ 15
any of the above with a biscuit & milkshake

the \$55 minimum 2 serves
sit back, relax and let us take care of you
enjoy a selection of dishes put together by chef
Adrian

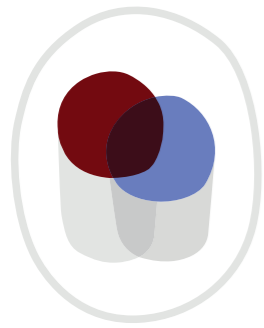
wednesday night
schnitz & tinny \$27
buttermilk schnitzel on the bone with your choice of
tinny from our great in-house range

thursday night
steak & a mighty drink \$29
minute steak & chips with red wine, bernaïse or
pepper sauce & a Brogan's Way gin or pot of beer

sunday roast
pork roast \$25
roast pork, italian slaw & crackling with a pork &
mustard sauce

GF – gluten free DF – dairy free GFO – gluten free option DFO – dairy free option VEG – vegetarian VO – vegan option

our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food is allergen free.
all prices inclusive GST, 10% surcharge on public holidays.



the mighty drinks

on tap & in the fridge

we like to keep our beer and ciders fresh and new. Ask us what we have on tap and in a can from our beer and cider brands.



beer flights

- light & fresh** _____ 14
a gentle and refreshing intro to our 4 seasonal faves
a great way to find a new soul mate _____ 16
- hit me with your flavours** _____ 16
a full and rich trek through 4 of our biggest and best
fill the need
- choose your own adventure** _____
pick 4 taps
make your bed and drink in it

saturday night

tunes on the terrace

check out our open air terrace for rotating djs from 8pm till late

the **mightiest** collection of craft. a range to satisfy every mood, occasion and experience. a **unique taste** of place.

we've found and pulled together the **craft gold**; unique beer, spirits and ready to serve beverages created by current and future **legends of the industry**. the hidden gems, local legends, the real deals, the undiscovered and rising stars.

we've curated the stuff the world is craving.

mighty craft spirits

mixed with strange love tonic and garnished with it's best friend

- kangaroo island spirits** _____ from 11.5
o wild, mulberry, old tom, whiskey barrel aged gin
- brogan's way** richmond, vic _____ from 11.5
evening light, hearts afire, royal blood
- seven seasons** south australia _____ 12
green ant
- NoSh boozy seltzer** torquay _____ 9.5
peach, mango & pineapple

spirit flights

- k.i.s on the inside** _____ 18
take the peek inside Jon & Sarah's distilled obsession and taste the fruits of their small pot still. A sampling through 3 expressions of Kangaroo Island botanicals
- brogan's foray** _____ 18
3 of brogan's meaningful moments chosen to celebrate her good-time science.
- staff picks** _____ 18
the 3 mighty family spirits our staff would serve their bff

cocktails

- kangaroo island spritz** _____ 16
k.i.s. mulberry gin, elderflower, orange & prosecco
- brogan's barrel o negroni** _____ 18
brogan's way everyday gin, negroni bitters, sweet vermouth & okar
- la femme fatale** _____ 18
k.i.s pure vodka, peach, lime & white chocolate
- pirouette** _____ 17
brogan's way hearts afire gin, lychee, apple & rose
- high & dry** _____ 18
k.i.s wild gin, watermelon, cucumber, rosemary & lemonade

most traditional cocktails also available upon request

all prices inclusive GST, 10% surcharge on public holidays.

to keep life simple for you and for that **extra level of comfort** our entire menu is available for **in-house online ordering!** scan this QR code and your phone will get **direct access to our kitchen and bar** and we will bring the **goodness tableside!** so easy... bistro guests receive **table service** so please allow our attentive wait-staff to take your **order.**



sparkling

	110	btl
n.v glera sparkle hard prosecco, riverland s.a	9	43
n.v pinot noir foxeys hangout rosé, mornington vic	13	63

white

	150	250	btl
2018 riesling kate hill, huonville tas	11	18	52
2017 garganega range life, king valley vic	9	15	42
2018 vermentino save our souls, heathcote vic	10	16	47
2019 pinot gris lobethal, adelaide hills s.a	10	16	46
2019 sauv blanc heroes, otways vic	12	19	57
2019 chardonnay polperro, mornington vic	15	25	73

rosé

2019 pinot noir/chardonnay terre a terre, piccadilly s.a	10	16	48
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red

2018 pinot noir luna wines, tamar valley tas	14	22	66
2020 tempranillo jericho, adelaide hills s.a	9	15	44
2018 sangiovese lark hill, murrumbateman n.s.w	12	20	58
2018 mataro familiar creatures, mclaren vale s.a	11	18	54
2018 shiraz paul osicka, heathcote vic	15	24	71
2018 cab sauv rob hall, yarra valley vic	10	16	47

sweet

2017 riesling bass river 'iced', gippsland vic 375m	11	54
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non-alcoholic

juice _____ 4.5 orange, apple, cranberry, pineapple	4.5
booch _____ 6 good brew kombucha, daysford	6
water _____ 6 / 9 hepburn springs still & sparkling 500 / 750ml	6 / 9