



BREW

HAUS
~CAFÉ&BAR~



Welcome to the Brewhaus Bar and Cafe

We have designed the BrewHaus to offer a range of experiences to our guests, but most of all we want this space to be family friendly.

The BrewHaus is the place to sample our Ironhouse beer range and compare them to other award winning beers.

Or simply enjoy a glass of wine with friends on the deck.

The lounge area provides a comfortable area to relax with coffee and cake whilst reading the morning papers.

The children's play area is an area that we are very proud to offer our customers but please make sure that children are fully supervised and that equipment is treated with love and care for future visitors to enjoy.

Our Menu in the BrewHaus is designed to suit all palates, all items use fresh Tasmanian produce and are lovingly prepared from scratch by our chefs.

Our opening Hours are the following:

Monday to Friday 11am – late

Saturdays & Sundays 8am – late

Lunch served from 11.30am - 2.30pm

Dinner served from 5.00pm – 8pm

Breakfast Served until noon

(Saturday and Sunday only, everyday during January plus public holidays)

We ask that you please order your meals at the register closest to the lounge area.

The register closest to the kitchen is for drink orders only.

When ordering your meals please remember to collect your table number and place prominently on your table, Our staff will deliver your meals to your table when ready.

Please feel free to ask any of our staff any questions that you may have , they are more than happy to chat with you about our wonderful products and services.

Leavenbank Organic Sourdough Toast \$8

Black Jam, Marmalade or Vegemite

Brewhaus Fruit Bread \$8

Black Jam, Butter

Bircher Muesli \$8.50

Macerated Fruit, Natural Yoghurt

Brewhaus Muesli \$8.50

Poached Fruit, Natural Yoghurt

French Toast \$8.50

Honey Poached Pear, Pure Cream, Cradle Mountain Honey

White Sands Free Range Eggs \$12.50

Poached, Scrambled or Fried on Leavenbank Sourdough

Sides

Beans \$2 • Huon Valley Mushrooms \$2 • Chorizo Sausage \$3

Grilled Tomato \$2 • Bacon \$3 • Sauce hollandaise \$2

Eggs Benedict \$16

Poached Eggs, Grilled Ham, Hollandaise Sauce, Leavenbank Sourdough

Eggs Florentine \$16

Poached Eggs, Sautéed Spinach, Sauce Hollandaise, Leavenbank Sourdough

Big Daddy Breakfast \$21

Eggs, Beans, Mushrooms, Bacon and Tomato on Leavenbank Sourdough

Huon Valley Mushrooms on Toast \$16

Braised Mushrooms, Sautéed Spinach, Shaved Gruyere, lemon Wedges,
Leavenbank Sourdough

Omelette # 1 \$14

Ham, Cheese, Tomato and Fresh Basil

Omelette # 2 \$14

Shaved Gruyere, Pesto and oven dried Tomato

Breakfast Served until noon

Garlic & Herb Bread \$5

Trio of Dips \$11.50

Grilled Turkish Bread

White Sands Brushcetta \$12.50

Red Onion, Tomato, Garlic & Gruyere

Freycinet Peninsula Pacific Oysters \$18 ½ doz

Natural

Kilpatrick

BrewHaus Antipasto \$26

Marinated Mussels, Pickled Octopus, Smoked Salmon, Smoked Trout,
Marinated Vegetables, Leavenbank Sourdough

IronHouse Taste Plate \$10

BrewHaus Canapés with matching Beers

Share Plates Available during lunch and Dinner

Ham, Cheese & Tomato Toasty \$12
with, Tomato Chutney, House Salad and Chips

Salt and Pepper Calamari \$16
Chilli Lime Dip, Leaf Salad

Thai Beef Salad \$18
Coriander, Chilli, Pistachio

Grilled Tiger Prawns \$17
with Asian Salad, House BBQ Sauce

Brewhaus Flatbread Wrap \$16.50
Smoked Chicken and Avocado or
Flinders Island Lamb Fillet

Lager Battered Flathead \$19.50
with Lime Aioli, House salad and Chips

IronHouse Burger \$18
Beef, Wallaby or Vegie Burger, Tomato Chutney, Salad and Chips

IronHouse Scotch Fillet \$28
Served with Seasonal Vegetables or Chips and Salad, your choice of sauce

House Crumbed Chicken Schnitzel \$26
Seasonal Vegetables or Chips and Salad, Your Choice of Parmesan or Sauce

Please Note: We are able to cater for dietary requirements please speak to your attendant.

Lunch Available 11.30 - 2.30pm

Battered Flathead

Chicken Nuggets

Crumbed Calamari Rings

Vegetable Spring Rolls

Supreme Mini Pizza

All served with chips and salad or Vegetables

Cheesy Pasta

All \$10 Each

Ice Cream Sundae
-Your choice of Topping
\$4

Banana Split
\$5.50

Chocolate Pudding
-Vanilla Ice Cream
\$5

Childrens Menu Available lunch and dinner

Grilled Tiger Prawns \$17
with Asian Salad, House BBQ Sauce

Grilled Spring Bay Scallop ½ Shells \$18 ½ Doz
Herb Crusted
Macadamia Nut Butter

Tempura Eggplant and Grilled Haloumi \$16
Sautéed Spinach, Tomato and Capsicum Sauce

Vegetable Spring Rolls \$14
Dipping sauce, leaf salad

Salt and Pepper Calamari \$16
Chilli Lime Dip, Leaf Salad

Please Note: Please see the share plate page for more options
We are able to cater for dietary requirements please speak to your attendant.

Entrée Available for dinner 5pm onwards

Prawn, Chorizo & Preserved Lemon Fettuccini \$24

White Wine, Garlic and Cream Sauce

Ironhouse Angus Beef and Huon Valley Mushroom Ragout \$26

A traditional casserole served w/ Potato Puree, Pastry Shell, Rocket

House Crumbed Chicken Schnitzel \$26

Seasonal Vegetables or Chips and Salad, Your Choice of Parmesan or Sauce

White Sands Seafood Selection \$28

Lager Battered Flathead, Crumbed Scallops, Prawns & Calamari,
House Salad and Chips

Grilled Blue Eye \$28

House Tartare Sauce, Seasonal Vegetables or
House Salad and Chips

Ironhouse Surf & Turf \$33

Scotch Fillet with Prawns & Scallops in a Creamy
White Wine Garlic Sauce

Flinders Island Lamb Fillets \$28

Greek Salad, Tomato Chutney

IronHouse Scotch Fillet \$28

Served with Seasonal Vegetables or Chips and Salad, your choice of sauce

Extra Sauces \$3

Mushroom, Pepper

Sides \$6

Garden Salad
Chips
Vegetables
Potato of day

Please Note: We are able to cater for dietary requirements please speak to your attendant.

Main Course Available for dinner 5pm onwards

Ice cream Taste Plate \$12
Trio of Home Churned Ice Creams

Sticky Date Pudding \$10
Macadamia & Butterscotch Sauce, Vanilla Ice-cream

Berry Cheesecake \$12
Pure Cream, Berry Sauce

Lemon Lime Tart \$12
King Island Cream, Citrus Sauce

Vanilla Bean Pannacotta \$12
Almond Biscotti, Orange Syrup

Chocolate Indulgence Plate \$18
Dark Chocolate and Peppermint Fudge
Chocolate Pudding with Choc Sauce
Chocolate Coated Turkish Delight
Double Chocolate and Vanilla Ice cream Gateaux

Pyengana Cheese Platter \$15
Selection of Local Cheese, Lavosh, Crackers and Macerated Fruit

Dessert Available Lunch and Dinner



IRONHOUSE BREWS

10 oz \$4.00

15 oz \$6.00

330ml Bottle \$6.50

Jugs \$18

IronHouse Taste Plate
BrewHaus Canapes with
matching Beers \$10

IronHouse Porter

English style dark ale. An English style yeast with a blend of Australian, German and English style malts have created a beer with rich flavours bursting of chocolate and caramel.

5,2% alc/vol

IronHouse Wheat Beer

A Bavarian style cloudy wheat beer. We have used Bavarian style yeast with Tasmanian wheat and malts to create a refreshing beer with banana and spicy clove characters.

4.7% alc/vol

IronHouse Pilsner

A Czech style Pilsner brewed with European style malts and Czech style saaz hops in keeping with tradition this is a malty beer with an aromatic nose.

5.2% alc/vol

IronHouse Pale Ale

A bronze coloured American style pale ale. Packed flavour, Australian, German style malts, American style yeast and generous hops have created a beer with a nutty malt flavour, crisp bitterness and a mammoth citrus aroma

5.2% alc/vol

IronHouse Lager

an Australian lager, pale straw in colour with flowery aromas. Brewed with Australian and German style malts. Lightly hopped for that refreshing taste.

4.7% alc/vol

Paddy's Head Stout

The short black of beer. Brewed using traditional methods and is double fermented. Its bitterness comes from dark roasted barley. Not for the faint hearted, its flavours are coffee, liquorice and pepper.

5.2% alc/vol

Ironhouse Beers

Ciders

Mercury: Medium sweet & dry \$5
10oz Monteiths Crushed Apple Cider \$6
330ml Monthieths Crushed apple or pear cider \$6.50

Specialty Beers from \$7.50

Spirits

Basic: \$6 Premium: \$6.50 Top Shelf: \$7

Basic: Jim Beam, Bundy, Bacardi, Gin, Vodka

Premium: Jack Daniels, Malibu, Midori, Canadian Club,
Southern Comfort, McCallums Scotch

Top Shelf: Matuslem Gran Reserve, Bombay Sapphire Gin, Jameson,
Makers Mark, Frangelico, Jim Beam Black Label, Chivas Regal Scotch
Patron Silver Tequila, Grey Goose Vodka, Mt Gay Rum, Glenfiddich 12yo,
Johnny Walker Black label, Opal Nera, Lark Island Rum,
Lark Pepper berry gin and vodka

Pre Mix Drinks Start From \$8

Dessert liqueurs

Brown Brothers Very Old Port \$7

Cognac, Frangelico, Grand Marnier, Cointreau \$7

Liqueur Coffee All \$9

Irish – Good old Irish Whiskey • Mexican – A kick of Kahlua
Jamaican – Therapeutic Tia Mia • Aussie – Bundy Rum & ice cream
Tassie – Good mix of Irish & Mexican

Soft Drinks

Coca Cola, Lemon Squash, Lemonade, Dry Ginger, Raspberry \$2.50

Lemon, Lime & Bitters \$3

Fruit Juice: Apple, Orange or Pineapple \$3

Hartz Mineral Water: Sparkling, Berry or Lemon & Lime \$3

Milkshake \$5

Iced Coffee/Chocolate \$4.50

Coffee

Macchiato \$3.50

Flat White \$3.70

Latte \$3.70

Hot Choc \$4

Cappuccino \$3.70

Mocha \$4

Affogato \$4.50

Short / Long Black \$3.70

Extra Shot \$.70

Specialty Teas

The Art of Tea • Australian Breakfast
French Earl Grey • Vanilla Chai
Australian Alpine Green Tea • Peppermint

Cup \$3.70

Pot for 2 \$6.00

Hot / Cold Refreshments

SPARKLING & CHAMPAGNES

N/V Hightide 'The Dunes' Brut Piccolo 200ml	South Australia	7.5
Maison De Chalon Cuvee	South Australia	25
03 Dominique Portet Cuvee	Tamar Valley, Tas	59
N/V Louis Perdrier Brut Rose	Loire Valley, France	34
02 Arras Sparkling Pinot Noir Chardonnay	Tamar Valley, Tas	92
N/V Billecart Salmon Brut Reserve	Champagne, France	115

WHITE WINES

09 Clemens Hill Sauvignon Blanc	Coal River Valley, Tas	7.5	33
10 Babich Sauvignon Blanc	Marlborough, NZ		34
07 Domaine Merlin Sancerre	Loire Valley, France		44
09 Moss Wood Semillon Sauvignon Blanc	Margaret River, WA		38
08 Bird In Hand '2 in bush'	Adelaide Hills, SA		27
07 Jeffrey Grossett Polish Hill Riesling	Clare Valley, SA		59
08 Pooley Estate Riesling	Coal River Valley, Tas	7.5	34
09 Dr Loosen Dry Riesling	Mosel, Germany		35
07 Kilikanoon Morts Reserve Riesling	Clare Valley, SA		42
10 Craigow Gewurztraminer	Coal River Valley, Tas		32
10 Pooley Pinot Grigio	Coal River Valley, Tas	7.5	34
07 Villa Wolf Pinot Gris	Pfalz, Germany		37
09 Clarence Plains Unwooded Chardonnay	Coal River Valley, Tas		26
05 Pages Creek Chardonnay	Coal River Valley, Tas		30
06 Domaine Laroche Petit Chablis	Chablis, France		38
07 Apsley Gorge Chardonnay	Bicheno, Tas	11	48
06 Willow Creek 'tulum' Chardonnay	Mornington Peninsula, Vic		45
07 Moss Wood Chardonnay 375ml	Margaret River, WA		42

RED WINES

08 Apsley Gorge Pinot Noir	Bicheno, Tas		60
07 Bourgogne Reserve Bouchard Pere et Fils	Burgundy, France	12	55
07 Chartley Estate Black Crow Pinot Noir	Tamar Valley, Tas		42
08 Clemens Hill Pinot Noir Nouveau	Coal River Valley, Tas		36
08 Pooley Estate Pinot Noir	Coal River Valley, Tas		45
09 Clarence Plains Pinot Noir	Coal River Valley, Tas	7.5	31
07 Maude Pinot Noir	Central Otago, NZ		48
05 Volnay Champans 1er Cru Blain Gagnard	Burgundy, France		110
07 Bird In Hand Merlot	Adelaide Hills, SA	8	37
08 Pages Creek Merlot	Coal River Valley, Tas		36
08 Seven Hill Merlot	Clare Valley, SA	7.5	32
01 Domaine A Cabernet Sauvignon	Coal River Valley, Tas		94
08 Johnny Q Cabernet Sauvignon	South Eastern Australia	6.5	24
06 Dominique Portet Cabernet Shiraz Merlot	Yarra Valley, Vic		29
08 Bird In Hand Cabernet Sauvignon	Adelaide Hills, SA		37
05 Panorama "Tom" Cabernet blend	Huon Valley, Tas		39
04 Stoney Vineyard Cabernet Sauvignon	Coal River Valley, Tas		42
06 Tamar Ridge Cabernet Merlot	Tamar Valley, Tas		37
08 Woodstock Shiraz Cabernet	Mclaren Vale, SA		30
07 Drew Shiraz	Tea Tree, Tas	13	59
07 Terra Felix Shiraz Viognier	Goulburn Valley, Vic		29
08 Bird In Hand Shiraz	Adelaide Hills, SA		37
08 Seven Hill Shiraz	Clare Valley, SA	7.5	32
07 Jasper Hill Georgias Paddock Shiraz	Heathcote, Vic		90
05 Chapoutier Chateauneuf du Pape	Rhone Valley, France		85
05 Stanton & Killeen Durif	Rutherglen, Vic	12	55
05 Mitchell Noble Semillon	Clare Valley, SA		30
Campbell's Tokay	Rutherglen, Vic		58
06 Wellington Iced Riesling	Cambridge TAS		35
05 Bishops Rock	Cranbrook Tas		35
05 Sauternes le tetre du lys dor	Bordeaux France		48

DESSERT WINES