

## **LIGHT MEALS** 11.00 am to 9.30 pm

## LOCAL CHEESE & CHARCUTERIE

Selection of Artisan Cheese	24
Dried fruits, crackers and quince	paste
Selection of Artisian Cured Meats	28
Cornichon pickled radishes	

## **SNACKS & APPETISERS**

Our selection of appetisers is crafted to blend in with your experience at the Best Brews. Each of our recipes would be a perfect accompaniment to your beverage order.

French Onion Soup The classic flavorful beef consomm with gruyere cheese crouton	14 ıé
Steak Fries	10

With grana Padano & herbs, lime aioli

Garlic Bread	12
Flat leavened bread flavored	
with garlic and basil served crisp	

Freshly Shucked Pacific Oysters

Lemon & chilli mayo (6 each)

**Nachos with Salsa and Cheese** 10 Warm Mexican nachos with fresh tomato salsa, refried beans and cheese

16

fresh basil

Fish and Chips with Aioli

26

## **Prawn Tempura with Sesame Aioli** 18 Crisp tempura prawns with sesame oil flavoured aioli

Chicken Satay Morsels of chicken marinated with Asian spices and served with peanut sauce	14
Pork and Veal Polpetti Pork and veal dumplings with hot, smoked tomato dip	14
<b>Spicy Harissa Chicken Wings</b> Flavoured with Middle Eastern spices	15
<b>Tomato and Mozzarella Arancini</b> Crumb fried risotto dumplings with sundried tomato and Mozzarella relish	15
Thai Vegetable Spring Rolls Thai flavoured vegetable spring rolls with sweet chili sauce	15
Mini Pork Sliders, Asian Greens Slow cooked pork with Asian greens on mini brioche buns	16
SOMETHING SUBSTANTIAL	
Wagyu Beef Burger Served in a brioche bun with tomato, onion, gherkins and cheddar, that just enhances the flavor of the whole recipe	26
Mediterranean Platter With baba ganoush, hummus, prosciutto and Hungarian salami	26
<b>Double Steak Sandwich</b> With sautéed peppers, mushrooms and onions and cracked black pepper	26
Spinach and Ricotta Tortellini Originating from the Italian region of Emiliathis pasta is prepared with Napoli sauce as	