

SOAPBOX BEER *your shout*

BREWERY - KITCHEN - BAR

TASTING PLATES

Fries w/ beer onion gravy	(GFA, VEA)		11
Sweet Potato Fries w/ lime aioli	(GF, VE)		12.5
Halloumi and Zucchini Pops cubes of fried halloumi, zucchini	(GF,V)		11.5
Momos – AJ’s House Made Dumplings (6 pieces) daily selection w/ tomato, tofu sauce & chilli oil	(VEA)		16
Onion and Cabbage Pokora (2 pieces) choose hot vindaloo sauce or mild spiced tomato chutney	(VE)		8
Calamari Fried (imported seafood) szechuan pepper, harissa mayo, lemon and spring onion	(GF)		13.5
Choila Chicken, Pork or Beef Skewer (2 pieces) marinated spiced meat grilled Nepalese style (spicy)	(GF)		11
Stuffed Mushrooms herb and garlic crumb w/ rich tomato sauce	(V)		11
Popcorn Chicken w/ lightly spiced sauce	(GF)		15.5
Prawns in Lemon and Herb Butter (local seafood) served with toasted ciabatta bread			20
Dry Fried Chicken Wings w/ dipping sauce	(GF)	½ kg	16.5
Sauce options: buffalo - hot tomato chutney - mint and Coriander - hot honey - blue cheese - garlic parmesan		1 kg	26
Side Salad – Green mixed leaves, tomatoes, onions, cucumber w/ honey mustard dressing	(GF, VE)		6.9
Chargrilled Broccolini w/ garlic butter glaze	(GF, V)		12.5
Fried Brussels w/ gunpowder dust	(GF, VE)		10
Roast Kipfler Potatoes seasoned with rosemary salt	(GF, VE)		12

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HUNGER BUSTERS

Chicken Schnitzel w/ gravy w/ dash of fries and slaw		24.5
Jager Schnitzel w/ mushroom sauce schnitzel of pork loin, fries and sauerkraut		24.5
Chicken Parmy crumbed breast, ham, 3 cheeses, Napoli sauce, fries and salad		26.5
Eggplant Parmigiana crumbed eggplant, Napoli sauce, cheese, fries and salad	(V)	25.5
Mushroom Smash Burger whole field mushrooms, slaw, caramelised onion and fries	(VE)	23
Fish and Chips (local seafood) beer battered fish with chips and salad		24.5
Beef Stout Short Rib braised chuck rib, mash potato, greens, stout sauce	(GFA)	36
Warm Roasted Root Vegetable and Grain Salad carrots, parsnips, celeriac, beets, feta with quinoa and vinaigrette	(GF, VEA)	23
<i>Salad add on: grilled beef, chicken, pork or calamari</i>		5
Corned Beef (Brisket) Sanga House cured beef with mustard and melted cheese		23.5
Ham and Eggs Sanga Smokin' Bros Ham slices served with poached eggs and ciabatta bread		24
Curry Noodle Soup Chicken noodles with chilli oil, roasted sesame, boiled egg and tofu		20

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FROM THE GRILL

250gm Rump grass fed beef rump, fries and salad, choice of sauce	(GFA)	24
300gm Rib Eye w/ greens and stacked potato, choice of sauce	(GFA)	43
Junkyard Boneless Chicken Maryland chargrilled, honey soy, sesame, greens and stacked potato		24.5
Salmon (imported seafood - Norway) w/ stacked potatoes, buttered greens, lemon caper sauce, basil oil	(GF)	36
Cauliflower Steak w/ spiced dal, tomato chutney, crisp kale, grilled lemon, chilli and nut free dukkha	(GF, VE)	25

SAUCES . . . Need an extra ramekin?		2
beer gravy - mushroom - pepper - lime aioli - siracha mayo - blue cheese - buffalo - hot tomato chutney - mint and coriander - hot honey - blue cheese - garlic parmesan		

DESSERT:

Stout Brownie rich chocolate and stout sauce brownie w/ ice cream	(v)	12.5
Churros individual balls of caramel churros - served hot	(v)	12.5