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 Grilled (imported seafood) Lemon, garlic, pepper and spring onion	(GF)		13.5
Chicken, Pork or Beef Skewer (2 pieces) marinated spiced meat grilled with mild butter curry sauce	(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			18
Dry Fried Chicken Wings w/ dipping sauce Sauce options: buffalo - hot tomato chutney - mint and Coriander - hot honey - blue cheese - garlic parmesan	(GF)	½ kg 1 kg	16.5 26
Side Salad – Green mixed leaves, tomatoes, onions, cucumber w/ honey mustard dressing	(GF, VE)		6.9
Chargrilled Broccolini w/ garlic butter glaze and almond	(GF, V)		12.5
Fried Brussels w/ gunpowder dust	(GF, VE)		10
Roast Potatoes seasoned with rosemary salt	(GF, VE)		12

V vegetarian GF gluten free GFA gluten free options available VE vegan VEA vegan options available

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

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BREWERY - KITCHEN - BAR

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:

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

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