



SMALL PLATES

GARLIC & HERB SOURDOUGH (V)	7.5
Add cheese	2.5
SALT & PEPPERBERRY CALAMARI (GF)	16
Aioli	
CRAFTY FRIED POPCORN CHICKEN	14
Sriracha plum sauce	
PORK & SAUERKRAUT SAUSAGE ROLLS	15
Ketchup & Mustard	
FRIED CHICKEN WINGS	15
Hop Thief BBQ sauce	
GARLIC & GOLDEN ALE MUSSELS (DF)	16
Toasted sourdough	
TUNA TATAKI (CBGF)	15
Diced Tuna, pickled beetroot, wasabi mayo & Crispy shallots	
MAC & CHEESE CROQUETTES	14
Smokey ketchup	

SHARE PLATES

PLOUGHMAN'S PLATE	29
Prosciutto, cheddar, pickles, olives, camembert, wattle seed lavosh, salmon mousse, toasted sourdough & quandong chutney	
HOMEMADE DIPS & ANTI PASTO (V)	15
Toasted breads	
BAKED CAMEMBERT (V)	20
Chargrilled Sourdough	
PARMA LOADED FRIES	16
Chips, Napoli sauce, Champagne ham & melted mozzarella	
SWEET POTATO WEDGES (V/GF)	14
Sour cream	
GOLDEN ALE BATTERED ONION RINGS (V)	12
Sweet chili aioli	

SIDES

SEEDED MUSTARD MASH POTATO (V/GF)	8
CRUSHED CHAT POTATOES (V/GF)	8
CHIPS (V/GF)	9
Mayonnaise & hop salt	
GARLIC BROCCOLI & SNOW PEAS (V/GF/CBVE)	8
DRESSED LEAF SALAD (V/GF/VE)	8
MINI PUMPKIN & GRAIN SALAD (V/CBDF/CBVE)	8

LARGE PLATES

HERB CRUMBED VEAL SCHNITZEL	28
Mushroom cream sauce, coleslaw & chips <i>-Match with the Chancer Golden Ale</i>	
PAN FRIED SALMON (GF)	29
Potato rosti, parsnip puree, snow pea salsa, candied lemon butter <i>-Match with The Swindler Tropical Ale</i>	
STEAK AND AMBER ALE PIE	24
Seeded mustard mash & gravy <i>-Match with Nine Tales Amber Ale</i>	
SWEETCORN & (V/GF/CBVE)	26
OYSTER MUSHROOM RISOTTO	
Chive crème fraiche <i>-Match with Four Wives Pilsner</i>	
SPAGHETTI MARINARA	28
Squid, mussels & scallops in a tomato and chili sauce <i>-Match with 4 Wives Pilsener</i>	
CHICKEN PARMA	26
Champagne ham, two cheese glaze, Napoli sauce, salad & chips	
250g GRASS FED PORTERHOUSE STEAK (GF)	30
Chips, salad & your choice of sauce (see steak section)	
CHILLI KING PRAWN TABOULI (DF)	26
Bulgur wheat, parsley, red onion & lemon dressing	

CRAFTY BEEF BURGER	24
American cheese, mustard relish, ketchup, tomato, lettuce, brioche bun & chips <i>-Match with the Hop Thief</i>	
GRILLED CHICKEN BURGER	24
Chargrilled chicken breast, American cheese, mayonnaise, smashed avocado, rocket, brioche bun & chips <i>-Match with 150 Lashes Pale Ale</i>	
CHICKPEA & ZUCCHINI BURGER (V)	24
Chickpea, zucchini & chipotle patty, lettuce, tomato, sriracha plum sauce, brioche bun & chips <i>-Match with the Swindler Summer Ale</i>	
CLUB SANDWICH	22
Chargrilled chicken breast, bacon, cheese, mayonnaise, smashed avocado, rocket & chips <i>-Match with 150 Lashes Pale Ale</i>	
PUMPKIN, GRAIN & FETA SALAD (V/CBDF/CBVE)	22
Roasted hazelnuts, quinoa & raisins	
CRAFTY CAESAR SALAD (CBV/CBGF)	24
Grilled chicken, croutons bacon & egg	
ASIAN BEEF SALAD (CBGF)	24
Asian slaw, sugar snaps, crispy shallots, ginger & soy dressing	

*Add chicken or calamari to your salad for \$6

NATIVE DISHES

SMALL PLATES

KANGAROO & CHORIZO KOFTAS (GF/DF)	15
Bush tomato chutney	
CROCODILE & CHICKEN BON BONS (DF)	13
Sooper sauce	
TASMANIAN SCALLOPS (6) (GF)	17
Lemon Myrtle & garlic butter	

LARGE PLATES

GRILLED KANGAROO FILLET (DF/CBGF)	28
Roasted beetroot & sweet potato with a pepperberry jus	
WALLABY GNOCCHI (CBDF)	26
Tomato & saltbush	
SALTBUSH LAMB RUMP	28
Crushed chat potato & pumpkin puree	

FROM THE GRILL

250G GRASS FED EYE FILLET (GF)	40
350G GRASS FED SCOTCH FILLET (GF)	36
Served with 2 sides of your choice	
SAUCES:	
Mushroom cream, pepperberry gravy (DF) or Hop Thief & garlic butter	

DESSERTS

LEMON ASPEN TART	13
Mascarpone	
MAPLE SALTED CARAMEL BROWNIE	13
Maple cream	
STOUT MOUSSE	13
Stout cheesecake & crushed Oreos	

V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE | VE - VEGAN | CB** - CAN BE ALTERED FOR ALLERGIES

CRAFTY TAP BEERS

JAMES SQUIRE ALES & LAGERS

LIMITED RELEASE & SEASONAL

Ask our staff about our special brews on tap today!

BEER ONE FIFTY LASHES	STYLE AUSTRALIAN PALE ALE	4.2%
<i>Refreshing character and a fruity nose with hints of passionfruit, grapefruit and citrus.</i>	MALT CHARACTER PALE, MUNICH, WHEAT	<input type="range"/>
	HOP BITTERNESS AMARILLO, NELSON, SAUVIN, GALAXY	<input type="range"/>

BEER THE CHANCER	STYLE GOLDEN ALE	4.5%
<i>Tropical fruit aroma and restrained bitterness with a slightly dry finish, make it the ideal thirst-staking beer.</i>	MALT CHARACTER PALE, CARAMALT, MUNICH, WHEAT	<input type="range"/>
	HOP BITTERNESS AMARILLO, NELSON, SAUVIN, GALAXY	<input type="range"/>

BEER FOUR WIVES	STYLE PILSENER	5.0%
<i>Golden with spicy and floral notes and a full malt body to carry the crisp bitterness.</i>	MALT CHARACTER PALE, MUNICH	<input type="range"/>
	HOP BITTERNESS CZECH SAAZ, NZ SAAZ, MOTUEKA	<input type="range"/>

BEER HOP THIEF 8	STYLE AMERICAN PALE ALE	5.0%
<i>A lavishly hopped ale. Cascade delivers tropical citrus characters and crystal hops deliver spice and floral characteristics balanced by a rich and full malt body.</i>	MALT CHARACTER PALE, MUNICH, LIGHT & MALTED WHEAT	<input type="range"/>
	HOP BITTERNESS CRYSTAL, CASCADE	<input type="range"/>

BEER THE SWINDLER	STYLE TROPICAL ALE	4.2%
<i>Light straw in appearance with a billowy head & tropical notes of pear & watermelon.</i>	MALT CHARACTER PALE, CRYSTAL, WHEAT	<input type="range"/>
	HOP BITTERNESS CALYPSO, ELDORADO	<input type="range"/>

BEER NINE TALES	STYLE AMBER ALE	5.0%
<i>Pale and crystal malts provide colour and give a caramel, nutty character which is balanced by the citrusy finish.</i>	MALT CHARACTER PALE, CRYSTAL	<input type="range"/>
	HOP BITTERNESS WILLAMETTE	<input type="range"/>

BEER JACK OF SPADES	STYLE PORTER	5.0%
<i>Dark, complex Porter with hints of malt chocolate, roasted coffee and a light creamy finish.</i>	MALT CHARACTER PALE, CRYSTAL, CHOCOLATE, ROASTED WHEAT	<input type="range"/>
	HOP BITTERNESS SUPER ALPHA	<input type="range"/>

BEER MID RIVER	STYLE PALE ALE	3.5%
<i>A full flavoured easy drinking ale. Vienna and Munich malts are used to enrich malt character; along with a selection of German hops and US hops to add citrus and fruity aromas.</i>	MALT CHARACTER PALE, VIENNA, MUNICH	<input type="range"/>
	HOP BITTERNESS MOSAIC, CITRA, HALLERTAU, SPALT	<input type="range"/>

WHO WAS JAMES SQUIRE?

James Squire was a convict, transported to Australia in 1788. He was the first successful He was the first successful cultivator of hops in Australia around the start of the 19th century, and also founded Australia's first commercial brewery in 1798. Squire was convicted of stealing in 1785 and was transported to Australia as a convict on the First Fleet in 1788.

Squire ran a number of successful ventures during his life, including a farm, a popular tavern called The Malting Shovel, a bakery, a butcher shop and a credit union.

JAMES SQUIRE CIDERS

CIDER ORCHARD CRUSH	STYLE APPLE CIDER	ABV 4.8%
<i>A refreshing cloudy cider with fragrant fresh apple aroma, medium body, a broad, clean palate and a crisp citrus finish.</i>	SWEET <input type="range"/> DRY	
	MADE FROM FRESHLY CRUSHED AUSTRALIAN APPLES	