

Small Plates

Beer Bread	9
<i>w/ truffle butter & Dukka</i>	
Buffalo Chicken Wings	14
<i>w/ blue cheese sauce</i>	
Potato, Caramelised Onion & Spinach Pakoras	15
<i>w/ lime pickle syrup & mango</i>	
Grilled Haloumi	15
<i>lightly spiced w/ lime & honey glaze</i>	
Salt & Pepper Whitebait	16
<i>w/ citrus aioli</i>	
Black Tiger Prawns	17.5
<i>w/ avocado salsa & marie rose</i>	
Pan-fried Tasmanian Scallops	18
<i>w/ cajun cream sauce, crispy pancetta & orange dill salsa</i>	
Crispy Skin Pork Belly	18.5
<i>w/ fennel slaw, caramelized chilli & five spice salt</i>	

Bigger Plates

Pumpkin & Spinach Salad	18
<i>w/ feta, semi-dried tomatoes, pine nuts & a white balsamic dressing</i>	
Mesclun Salad	18.5
<i>w/ orange, red onion, goats cheese, roast capsicum, pistachios & pomegranate dressing</i>	
Add Chicken or Haloumi To Either Salad	3.5
Moroccan Chicken	18
Tenderloin Burger	
<i>w/ ham, mesclun, capsicum, pineapple, swiss cheese & coriander yoghurt served w/ thick cut chips</i>	
English Style Fish & Chips	18.5
<i>w/ mushy peas, lemon & dill aioli, malt vinegar & lemon</i>	
Pulled Beef Baguette	18
<i>w/ american cheese, pickles, red cabbage slaw mustard & relish</i>	
Dips	19
<i>2 dips of the day w/ lavash, fresh made bread antipasto & cured meats</i>	

Big Plates

Market Fish	POA
<i>see 'chef's additions'</i>	
200gm Eye Fillet Mignon	36.5
<i>w/ sweet potato rosti, wilted greens, baby beets, fried onion rings & jus</i>	
250gm Sirloin	34
<i>w/ pea sprout salad, stuffed potato skin, mustard jus & diemens chilli butter</i>	
Doo Town Venison Sausages	26.5
<i>w/ colcannon mash, jus & black cherry relish</i>	
Seafood Paella	28.5
<i>w/ mussels, scallops, fish, prawns, chorizo & tomato basil salsa</i>	
ChimiChurri Chicken Breast	28.5
<i>w/ broccolini, corn salsa, smoked paprika & sour cream</i>	
Slow Cooked	29
Bruny Island Wallaby Shanks	
<i>w/ bubble & squeak, tomato relish & seeded mustard jus</i>	
Lamb Rump Skewer	29
<i>in preserved lemon, rosemary & garlic w/ greek salad, lemon potato & garlic yogurt</i>	
Beef Cheek	27.5
<i>w/ creamy polenta gnocchi & rich tomato vegetable ragout</i>	
Meat Platter	37.5
<i>w/ venison sausage, wallaby shank, moroccan chicken, scotch fillet, pulled lamb, bacon, egg, gravy, chips, salad, tomato relish & onion jam</i>	
Butternut Pumpkin Steak	26.5
<i>w/ five bean burger, tomato capsicum coulis, rocket & truffle oil</i>	
Sides Plates	9
Pan Fried Swiss Brown Mushrooms	
<i>w/ truffle butter</i>	
Roasted Mediterranean Vegetables	
Creamy Potato Mash	
Thick Cut Chips	<i>w/ aioli</i>
Coleslaw	
Greek Salad	
Broccolini	<i>w/ garlic butter</i>
Mushroom/Pepper/Gravy	3.5

w/ garlic cream sauce

Mt Wellington (add an extra Schnitzel) 9

Parmi Plates

All parmis served w/ thick cut chips, mesclun & slam.
All parmis have tasty cheese & mozzarella cheese.

Schnitzel Base Selection 25

Free Roaming Chicken, Bruny Island Wallaby or
Tasmanian Swiss Brown Mushroom

Classic Topping Selection 27

Traditional

bacon w/ napolli sauce

Honolulu

ham & pineapple w/ napolli sauce & brie

The Englishman

mashed potato, mushie peas, Yorkshire pudding &
gravy w/ napolli sauce

Four Cheeses (V)

american, swiss, w/ fresh basil & napolli sauce

Greenie (V)

spinach & pine nuts w/ pesto cream & Swiss cheese

Deluxe Topping Selection 28

Jack-o-lantern (V)

roast pumpkin, semi dried tomatoes &
spinach w/ napolli sauce & goats cheese

The Italian

mac & cheese w/ napolli sauce

Tassie

bacon, caramelized onion & fried egg
w/ chipotle bbq sauce

Burnie (V)

capsicum, jalapenos & roasted chillies
w/ chilli sauce

Convict

ham, chorizo & bacon w/ chipotle bbq sauce

Gourmet Topping Selection 29

Bass Strait

tasmanian scallops, prawns & mussel in a garlic cream sauce
w/ diced tomatoes, basil

Amigos

salami, guacamole, sour cream, sweet chilli sauce, corn chips
w/ napolli sauce

Tourist

mango, avocado & pancetta, coriander yoghurt,
w/ napolli sauce

The Hog

pulled pork, Korean bbq sauce & Swiss cheese

Huonville

smoked salmon, red onion, capsicum, capers

What's on @ The BRUNSWICK

Monday – Thursday

\$10 Lunch Special:

your choice of 3 meal options

available with the purchase with any beverage

Tuesday

\$15 Beer Paddle

Try Any 4 of our Tap Beers

Wednesday 5:30 - 9pm

Parmi & Pint night:

*choose any of our 40+ Parmis
& a selected pint for just \$25*

Thursday

\$15 Pasta Night

Pick one of Two Pastas

**see staff for details*

All Day Friday

\$16 Bug Tails

w/ Mango Salsa

Sunday All Day

\$7 Stone & Wood Pints

**Soul Sunday - Funk & Soul Session Last
Sunday Of Every Month**

The Yard

Tuesday 5:30 - 9pm

All You Can Eat Wings \$15

Wednesday from 6:30pm

Free Quizmeisters Trivia:

book your table for great prizes

Thursday

\$15 Burger & Beer

All Day Friday

**\$5 Bubbles, \$5 Stubbies
& \$10 Meal Special**

Saturday

Low & Slow

\$15 Pulled Meat Plate

Live Entertainment

4 nights per week!

ask our friendly staff for more information