

CRAFT IN FOOD + BEER

James Squire

THE SAVVY SQUIRE



BISTRO OPEN FROM 11.30AM

BEER GRAZING	PIZZA	MAIN FARE	GRILL
SALT & PEPPER CALAMARI bean shoots & lemon aioli 19	PIZZA BIANCA (V) (VGO) 16 three cheese & garlic	CRUMBED CHICKEN PARMY 28 crumbed chicken schnitzel, napoli, leg ham, mozzarella, salad & chips	RIB FILLET 300GM - GRAIN FED 46
FISH TACOS (2) 17 slaw, avocado, jalapeno mayo, crispy onions	MARGHERITA (V) (VGO) 22 napoli, mozzarella, basil	THE SNITZ 25 crumbed chicken schnitzel, salad & chips	EYE FILLET 200GM - PASTURE FED 42
MORETON BAY BUG TACOS (2) 25 avocado, lettuce, pickled onion, salsa, cocktail sauce	THE FUN GUY (V) (VGO) 23 button & oyster mushrooms, mozzarella, porcini salt	CRISPY PORK BELLY (GR) 32 spiced fennel & lemon puree, pickled red cabbage, shimeji mushrooms, jus & apple relish	RUMP 300GM - GRAIN FED 32
JACK OF SPADES HOT WINGS 17 hot sauce, kaffir lime, coconut drizzle, lime	DIAVOLA 24 salami, tomato, chilli oil, mozzarella	SQUIRE PALE ALE FISH & CHIPS 27 with tartare, fresh lemon, salad & chips	SERVED WITH CHIPS & SALAD WITH YOUR CHOICE OF SAUCE
JACK OF SPADES CHIPOTLE BBQ WINGS 17 james squire style chicken winglets	THE SAVVY SPECIAL 28 local prawns, scallops, chilli, tomato, mozzarella, zucchini	TASMANIAN SALMON (GR) 35 authentically made red curry sauce, bok choy, lychee, coconut flakes, furikake steamed jasmine rice	SAUCES: JACK OF SPADES JUS, PEPPER GRAVY, MUSHROOM SAUCE & GARLIC CREAM SAUCE
SWEET POTATO CHIPS (VGO) 16 parmesan, rosemary salt	CARNIVORE 27 brisket, bacon, salami, chorizo, onion, tomato, mozzarella, finished with chipotle	HUMPTY DOO BARRAMUNDI (GR) (CN) 35 pomme puree, grilled asparagus, kaffir lime cream, hazelnut, beetroot salt	WE PROUDLY SERVE GRAZIERS BEEF FROM THE SOUTH EAST
MUSHROOM & WHITE WINE ARANCINI 14 aioli & parmesan	VEGETARIAN (V) (VGO) 24 spinach, pumpkin, feta, jalapenos, olives, mozzarella	LAMB RAGOUT 29 slow cooked lamb, olives, onion, cherry tomatoes, nap sauce, pappardelle, parmesan	TOPPERS
MAC & CHEESE CROQUETTE (V) 14 chipotle mayo & parmesan	CAPRICCIOSA 24 double smoked ham, artichokes, olives, napoli, mozzarella	LAMB SHANKS 35 slow braised lamb shanks, soft polenta, winter root vegetables, red wine jus, pomegranate, pistachio crumb	SALT & PEPPER CALAMARI 7
LOADED FRIES 16 pulled pork, liquid cheese, jacks jus gravy	GLUTEN FREE BASE +4	DUCK BREAST (GR) 38 salt & sugar cured duck breast, beet puree, charred onion, broccolini, orange sauce reduction	GARLIC MORETON BAY BUGS 16
BOWL OF FRIES 9 salt & aioli	VEGAN MOZZARELLA +4	SEAFOOD TOWER FOR 2 85 battered barramundi & scallops, s&p calamari, oysters, Moreton bay bug, Mooloolaba prawns, chips, salad, tartare sauce, cocktail sauce & fresh lemon	GARLIC PRAWN 10
CUMIN FRIED CAULIFLOWER (VGO) (CN) 14 spiced crispy cauliflower & peanuts	BURGERS	UPGRADE TO KILPATRICK OYSTERS 3	ONION RINGS 7
DUCK SPRING ROLLS 14 plum sauce	CLASSIC AMERICAN CHEESE BURGER 24 beef patty, bacon, cheddar, baby gem, tomato, pickles classic mustard based sauce	SALADS	BBQ WINGS 7
STICKY LAMB RIBS (GR) 22 glazed & sticky lamb ribs, garlic cumin yoghurt	SOUTHERN FRIED CHICKEN BURGER 24 bacon, slaw, rocket, jalapeno mayo, avocado mash	BEETROOT, CHICKPEA & QUINOA (V) (CN) (VG) 20 cranberries, cherry tomatoes, red onion, spinach, toasted almond flakes, pomegranate dressing	HOT WINGS 7
BAKED CAMEMBERT CHEESE 18 served with honey & sourdough	SLOW COOKED SWINDLERS PORK BELLY BURGER 24 swindlers bbq sauce, slaw, rocket, apple chutney	SAVVY CAESAR 20 prosciutto, soft egg, parmesan, garlic herb croutons, caesar dressing	SAVVY LITTLE SQUIRES
BUCKET OF MOOLOOLABA PRAWNS 29 cocktail sauce	VEGO BURGER (V) (VGO) 23 field mushroom, beetroot hummus, tomato, rocket, potato bun	ADD ANY OF THESE	FISH & CHIPS w/ lemon & mayonnaise 12
PLOUGHMANS BOARD 35 brie, cheddar, blue cheese, cold meats, breadsticks, quince paste, pickled fruits & paw paw chutney	GLUTEN FREE BUN +4	COLD MORETON BAY BUG +14	CHICKEN NUGGETS w/ ketchup & chips 12
OYSTERS	ALL SERVED ON A BRIOCHE BUN WITH CHIPS	GRILLED CHICKEN +5	CHEESE BURGER w/ketchup & chips 12
NATURAL HALF DOZ 25 DOZ 42 with fresh lemon		SALT & PEPPER CALAMARI +7	HAM, CHEESE & TOMATO PIZZA 12
KILPATRICK HALF DOZ 27 DOZ 45 with bacon, worcestershire & bbq sauce			SUITABLE FOR KIDS AGED 12 YEARS & UNDER
SAMURAI HALF DOZ 27 DOZ 45 wakame seaweed, sesame, ginger, ponzu			A TOUCH OF SUGAR
			WARM CHOCOLATE FONANT 12 molten chocolate pudding, vanilla ice cream & berries
			VANILLA CHEESECAKE 12 white chocolate crumbs & dried glazed apple
			WARM CHOCOLATE BROWNIE 12 warm chocolate brownie with vanilla ice cream & milk chocolate crumbs
			KIDS ICE CREAM 5 choice of chocolate, strawberry & caramel topping



FOOD ALLERGIES

Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner

15% SURCHARGE APPLIES ON PUBIC HOLIDAYS

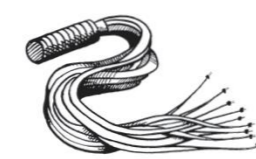
DIETARY CODES
V VEGETARIAN, VGN VEGAN, CN CONTAINS NUTS, GR GLUTEN REDUCED, O OPTION AVAILABLE



James Squire

BEER	STYLE	TASTING NOTES	ABV	QUENCH							POT / SCH / PINT
				0	1	2	3	4	5	6	
SWINDLER	TROPICAL ALE	Easy Drinking, Dry Hopped Pale Ale with Big Tropical Passionfruit Aromas	4.2%			✂					Pairs well with Seafood
MID RIVER	PALE ALE	A Full-Flavoured Pale Ale with Vienna & Munich Malts Creating a Rich, Malty Character. German Hops Give Crisp Herbaceous Flavours & US Hops Add Bright Citrus & Fruit Aromas	3.5%				✂				Pairs well with Chicken or Funghi
FOUR WIVES	PILSENER	Authentic Brew of Sparkling Golden Brilliance, Distinctive Floral Hop Aroma & Enticing Spicy Finish	5.0%					✂			Try the Four Wives with Steak or Cheese
ONE FIFTY LASHES	AUSTRALIAN PALE ALE	Refreshing Character & a Fruity Nose with Hints of Passionfruit, Grapefruit & Citrus	4.2%			✂					Pairs well with Seafood
THE CHANCER	GOLDEN ALE	The Ideal Thirst-Slacking Beer with a Tropical Fruit Aroma, Restrained Bitterness & Dry Finish	4.5%				✂				Great with Steak or Funghi
NINE TALES	AMBER ALE	Full-Bodied, Malty Beer with a Toffee-Caramel Sweetness & Nutty Finish Balanced Against Citrus Hop Notes	5.0%					✂			Try the Amber Ale with Cheese or Steak
HOP THIEF 10	AMERICAN PALE ALE	Pleasantly Tropical Tang, Vibrant Hint of Citrus, Alluring Scent of Grapefruit & Spice with Floral Aromas	5.0%					✂			Seafood goes well with Hop Thief
JACK OF SPADES	PORTER	A Beer of Finesse Featuring Coffee & Chocolate Notes with a Pillowy Head	5.0%							✂	Great with any dish from The Grill or a anything with a pinch of sugar
BROKEN SHACKLES	LAGER	Strikes the perfect balance between flavour and refreshment. Clean, crisp and low bitterness, refreshing to the last.	4.6%	✂							Great with any dish from The Grill and Brisket
TASTING	PADDLES	Try any 4 James Squire Brews									\$18
GINGER BEER		Refreshing and easy drinking	4.0%			✂					Refreshing at any time
CIDER											
ORCHARD CRUSH	APPLE CIDER	Fresh, Seasonal Apples Provide a Fragrant Aroma & Crisp Finish	4.8%				✂				Pairs well with Pork or Seafood

THE James Squire STORY

<p>1785</p> <p>CONVICTED OF HIGHWAY ROBBERY. SENT TO AUSTRALIA ON THE 'FRIENDSHIP'.</p> 	<p>1788</p> <p>ARRIVED IN BOTANY BAY. GETS 300 LASHES FOR STEALING.</p> 	<p>1789</p> <p>FIRST SON BORN IN AUSTRALIA TO MARY SPENCER [FOLLOWED BY 7 OR 8 OTHER CHILDREN TO ELIZABETH MASON]</p> 	<p>1794</p> <p>STARTS BREWING AT KISSING POINT. PRODUCES FIRST HOP HARVEST THAT EARNS HIM A COW FROM THE GOVERNOR GENERAL</p> 	<p>1806</p> <p>OPENS THE MALTING SHOVEL TAVERN ON THE BANKS OF THE PARRAMATTA RIVER</p> 	<p>1822</p> <p>DIES ONE OF THE RICHEST MEN IN AUSTRALIA. HIS FUNERAL WAS THE BIGGEST EVER SEEN IN THE COLONY</p> 	<p>1998</p> <p>MALT SHOVEL BREWERY IN CAMPERDOWN BEGINS BREWING BEERS AGAIN IN HIS HONOUR</p> 
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