



LOUIE LOUIE

COFFEE ROASTERS

DRINKS & COFFEE

COFFEE

Short Black, Short Mac, Piccolo **3.5**

Flat White, Latte, Cappuccino,

Mocha, Hot Chocolate,

Chai Latte, Velvet Latte

Cup **3.8** Mug **4.5**

Long Black, Long Mac **4**

Extras: Soy / Decaf / Lactose Free/ Vanilla/ Almond **0.5**

"FOR THE LOVE OF TEA"

(LOOSE LEAF FROM BYRON BAY)

Black tea: english rose, gourmet earl grey **4**

Green tea: sencha green tea w/ mint & ginger, peppermint & lavender **4**

Herbal tea: citrus bliss, chamomile & lavender **4**

Chai tea: bay chai, rooibos **5**

London fog: earl grey brewed w/ milk & vanilla **5**

ICED DRINKS

Our drinks are made with ice.
No cream or Ice cream

Iced Latte **4.5**

Iced Chocolate **4.5**

Iced Long Black **4.5**

Iced Mocha **4.5**

House made Iced Tea **5.5**

COLD DRIP COFFEE 6

(SINGLE ORIGIN BY LOUIE LOUIE)

The cold extraction method makes a slightly sweeter and very flavorful brew while also maintaining a high level of caffeine.

House Brewed, served black w/ ice & milk

Let us know if you would like some sugar syrup

FRESHLY SQUEEZED JUICE 6.5

Choose your own combination

Orange, Apple, Pineapple, Mint garnish

SOFT DRINKS 4.5

TIRO Pink Grapefruit

TIRO Italian Red Orange

TIRO Passionfruit

Bundaberg Ginger Beer

Lemon, Lime & Bitters

Coke, Diet Coke, Lemonade, Ginger Ale

Dr. Pepper, Cherry Dr Pepper Cheery Coke

Root Beer, Grape Fanta, Red Bull

SPARKLING MINERAL WATER

San Bendedetto 250ml **4.5**

San Bendedetto 500ml **6.5**

MILK SHAKES 6.5

Chocolate, Strawberry, Vanilla, Caramel

Chai, Malt, Lime, Banana

PLEASE SEE STAFF FOR SWEETS SELECTION



CAFE & WINE BAR

Opening Hours

Monday: 7:00 am – 4:00 pm

Tuesday – Wednesday : 7:00 am – 10:00 pm

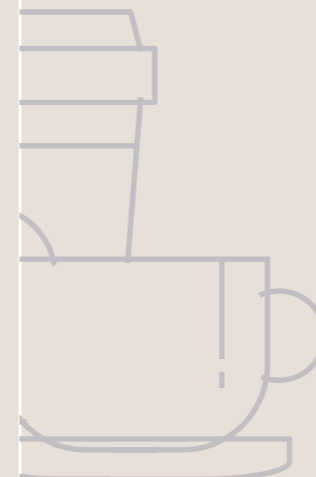
Thursday: 7:00am – 11:00pm

Friday: 7:00 am – 12:00 am

Saturday: 9:00 am – 12:00 am

Sunday: 9:00 am – 4:00 pm

Please see staff for all function enquiries
or email: stuff@brewcafewinebar.com.au



DAY MENU - TILL 3PM

TOAST W/ CONDIMENTS 6 (V)

Vegemite, jam, honey, nutella or peanut butter

EGGS YOUR WAY 12 (V)

Poached, fried or scrambled on toasted sourdough w/ house made tomato relish

SMASHED AVO ON TOAST 14 (V)

Served on rye with goats cheese ricotta mousse & fresh cut lemon

'BREW STYLE' W/ BACON & EGGS 20

BREW GRANOLA 14.5 (V, GF, AV)

House mixed granola, muesli, almonds, pumpkin seeds, rasins, poached fruits & Manuka honey Yoghurt

BREW HOUSE BEANS 16 (V, GF, AV)

Great northern slow braised beans, Spanish chorizo, fried egg w/ organic sour dough & chilli sour cream

BREW BREKKIE BOWL 15 (V, GF)

Falafel, kale, roasted pumpkin, overnight roasted tomatoes, poached eggs, hummus, toasted coconut

BIG BANG BREAKFAST 22.5

Double smoked bacon, pork & fennel sausage, eggs your way, potato hash, truffled mushrooms, Texas house beans, organic sourdough

ALLEY-WAY BREAKFAST BURGER 17

Crispy bacon, poached eggs, avocado, watercress, herbed hollandaise on a toasted milk bun

BAGELS (GF AVAILABLE)

HALOUMI 12 (V)

Grilled haloumi, baby spinach, goats cheese spread, tomato, relish w/ kewpie mayo

NEW YORKER 13

Streaky bacon, fried egg, golden hash w/ smoky bbq sauce

Add truffle fries / sweet potato fries 4.5/5.5

BREW EXOTIC MUSHROOMS ON CORNBREAD 16 (V, GF, AV)

Seasonal mix of exotic mushrooms, toasted cornbread, baby spinach, mushroom sauce, poached eggs

SIGNATURE BREW BURGER 17

Slow cooked beef brisket, double smoked bacon, American cheddar, house relish, dill pickle w/ shoestring fries & kewpie mayo

Add mushrooms, streaky bacon, avocado, fried egg 2ea

TRUFFLE FRIES W/ MAYO 9

SWEET POTATO FRIES W/ MAYO 11

SOMETHING EXTRA

Kewpie mayo, Chilli relish, Pesto 2

Egg, Mushrooms, Grilled Tomato, Hollandaise, Golden hash 3.5

Bacon, Avocado 4

Haloumi, Chicken 4.5

Vegan & Gluten free options available

ONE BILL PER TABLE PLEASE

Food may contain nuts, gluten & shellfish. Care is taken, however trace elements may exist in meals

LUNCH & DINNER - 10AM TILL LATE

SIGNATURE BREW BURGER 17

Slow cooked beef brisket, double smoked bacon, American cheddar, house relish, dill pickle w/ shoestring fries & kewpie mayo

BREW GARDEN BURGER 17 (V)

Field mushrooms, roasted pumpkin, baby spinach, pumpkin hummus, tomato relish on a vegan sesame seed bun

FLAME GRILLED POPCORN CHICKEN BURGER 17

Flame grilled chicken, streaky bacon, lettuce, tomato, popcorn sauce

BURGER ADD-ONS:

Add mushrooms, streaky bacon, avocado, fried egg 2ea

HALOUMI BAGEL 12 (V)

Grilled haloumi, baby spinach, goats cheese spread, tomato, relish w/ kewpie mayo

Add truffle fries / sweet potato fries 4.5/5.5

BREW STYLE HOT POT 22

Braised beef stew, roasted vegetables, gremolata, lemon

LANEWAY SALAD 17 (V, GF, AV)

Falafel, edamame beans, marinate artichoke, sweet gem lettuce, Spanish onions, greek style ranch dressing.

BREW STYLE SIRLOIN STEAK 27

300g Marinated MSA sirloin steak, rosemary potatoes, sautéed baby spinach, truffled mushroom sauce

BREW STYLE PORK BELLY 16

Marinated sticky pork belly, cous cous & tomato salata, goats cheese mousse, lemon

TRUFFLE FRIES W/ MAYO 9

SWEET POTATO FRIES W/ MAYO 11

SNACKS - ALL DAY

EDAMAME BEANS 7 (V)

toasted edamame beans, Himalayan salt, fresh lemon

ROSEMARY FRIED POTATOES 9

w/ white truffle oil

CHORIZO & GRILLED HALOUMI 11

w/ citrus wedge

MARINATED CHICKEN SKEWERS 11 (GF)

lemongrass, ginger w/ a garnish pickled salad

BREW CHEESE BOARD 17

House selection of cheese, quince paste, green apple w/ lavosh

Vegan & Gluten free options available



WINE

WHITE

BULLANT CHARDONNAY (SA) 8.8/30 (H)

An elegant, tropical fruit driven Chardonnay w/ a lovely texture & long finish.

TAPPO SAV BLANC (NZ) 9/35

Uncomplicated, fresh & juicy w/ a dry lingering finish.

CAVALLINA PINOT GRIGIO (ITALY) 9.5/40

Floral, citrus & melon w/ a soft dry finish.

MR MICK RIESLING 10/45

Lime & orange blossom aromas w/ just a touch of fruit sweetness.

MONMOUSSEAU BRUT (FRANCE) 9/35

A clean & fruity sparkling w/ notes of honey & peach.

LAMBERTI PROSECCO (ITALY) 9/35

A clean flavour w/ natural residual sugar & an aromatic aftertaste.

CORK CUTTERS ROSE (NSW) 9.5/40

A light fruity rose w/ a touch of sweetness & dry finish.

'SWEET PEA' MOSCATO (SA) 9.5/40

Shows hints of grapefruit, mandarin, rosewater & blood orange.

HOUSE COCKTAILS

BREW E-TINI 18

666 butter vodka, kahlua w/ louie louie coffee

LEMON MERINGUE 17

Wyborowa vodka, lemoncello, pineapple, lemon, egg whites.

KENTUCKY DUCK 20

Duck fat washed bourbon, orange bitters.

ELDERFLOWER BLISS 18

Beefeater Gin, St Germain, lemon & pineapple w/ vanilla & elderflower foam.

MALIBREW 16

Wyborowa Vodka, Malibu, pineapple, lime, mint & aromatic bitters.

RED

BULLANT CAB/MERLOT (SA) 8.8/30 (H)

Lifter aromas of blackberries & mocha w/ a rich mouthfeel.

TAPPO SHIRAZ (SA) 9/35

An elegant & moreish Shiraz. Rich, perfumed w/ a touch of violet.

DON RAMON TEMPRANILLO (SPAIN) 9.5/40

A warm peppery glow, sweet berries & a touch of pithy bitterness.

EL EDSPERADO TEMPRANILLO/ SHIRAZ/SANGIOVESE (SA) 10/45

An elegant, tropical fruit driven blend w/ a lovely texture.

JERICHO GSM (SA) 11/46

At 77% Grenache grapes, this red wine has lots of bright berry flavours, balanced out by the structure of Shiraz & the spice of Mourvedre.

ROB DOLAN PINOT NOIR (VIC) 12/48

A light fruity mix of dark berries, plums, five spice & fruity tannins.

SMOKE AT DAWN 18

Ballantines scotch, tripple sec, orange, lemon, marmalade, russian caravan gomme & egg white.

CARAFES 35

BREW SANGRIA

House spiced red wine, fresh apple, mint & orange topped w/ alcoholic ginger beer.

LYCHEE STRAWBERRY FIZZ

Wyborowa vodka, chamboard, strawberries, lychees, pineapple, lemon, topped w/ lemonade.

RUM PUNCH

Havana 3 & 5 rums, fresh juices & fruits, mint & aromatic bitters.

STUBBIES & TINS

LIGHT & MID

Coopers Light 2.9% 7

Rogers 3% 8.5

Fortitude Pacer 2.8 9

LAGER & PILSNER

Corona 4.6% 9

Murrays Rude Boy 4.8% 9.5

F#*king Hell 4.9% 10

PALE

Little Creatures 5.2% 9

150 Lashes 4.2% 9

Young Henry's Newtowner 4.8% 9

Holgate Hop Tart 4.6% 9.5

WHITE & WHEAT

4 Pines Hefe 5.2% 9

Blume Moon Belgian 5.4% 9

Green Beacon Wayfarer 4.9% 10

DARK

White Rabbit Dark Ale 4.9% 9.5

Newstead Porter 5.2% 10

4 Pines Stout 5.1% 9

Brooklyn Brown 5.6% 10

IPA

Bridge Road Bline 5.8% 10

4 Pines ISA 4.2% 9.5

Newstead IPA 5.9% 10

Pirate Life IPA 3.5% 9

Wolf of the Willows Indian Sasion 5.3% 10

CIDER

Hills Apple 5% 9

Hills Pear 5% 9

Dirty Granny Apple 5.5% 9.5

Rekorderlig Strawberry & Lime 4.0% 11

GINGER BEER

Royal Jamaican 4.4% 10

TAPS

STONE & WOOD PACIFIC ALE 4.4%

Schooner 8.5

Pitcher 23

ASAHI SUPER DRY 5%

Schooner 10

Pitcher 28

4 PINES PALE ALE 5.1%

Schooner 8.5

Pitcher 23

4 PINES KOLSCH 4.6%

Schooner 8.5

Pitcher 23

BROOKVALE UNION GINGER BEER 5.5%

Schooner 10

Pitcher 28

ASK THE STAFF ABOUT HAPPY HOURS, SPECIAL RELEASES & WHATS CURRENTLY ON OUR ROTATING TAPS!

TAKE A FLIGHT (200ML EA) WITH 3 BEERS OF YOUR CHOICE FROM THE TAPS FOR \$12