

DRINKS

WINE

SANTA & D'SAS PROSECCO 12/55 KING VALLEY, VIC
MOUNT AVOCA MOATS LANE SAUVIGNON BLANC 12/55 PYRENEES, VIC
CAT OUT OF THE BAG PINOT GRIGIO 12/55 BELLARINE PENINSULA, VIC
BELLARINE ESTATE CHARDONNAY 14/62 BELLARINE PENINSULA, VIC
BELLARINE ESTATE ROSE 14/62 BELLARINE PENINSULA, VIC
CAT OUT OF THE BAG PINOT NOIR 14/62 BELLARINE PENINSULA, VIC
LONGBOARD SHIRAZ 14/62 SURF COAST GEELONG, VIC



COCKTAILS

JIMMYS MARG \$21 TEQUILA, AGAVE, CITRUS
PALOMA \$21 TEQUILA, PINK GRAPEFRUIT, AGAVE, LIME
ESPRESSO MARTINI \$22 RUM, CAFETO, COFFEE, GOLDEN SYRUP
PATSY COLLINS \$18 GIN, PATSY SOUR, GRENADINE, LEMON

SPIRITS

\$13_{EA}

- FUNDAMENTALS VODKA
- FLOWSTATE GIN
- TEDDY & THE FOX GIN
- MAKER'S MARK WHISKY
- TROMBA TEQUILA
- STARWARD WHISKY
- NUSA CANA WHITE
- NUSA CANA DARK
- NUSA CANA WHITE

SOFT DRINKS

\$4.50_{EA}

- COKE. COKE ZERO.
- LEMONADE. LEMON LIME
- BITTERS. SODA WATER.
- JUICES

JARRITOS

\$8_{EA}

- MEXICAN SOFT DRINKS
- ASK OUR BLACKMAN'S LEGENDS
FOR FLAVOURS

TORQUAY TIKI TIPPLES

BELL ST PUNCH \$22 WHITE RUM, PASSIONFRUIT, GUAVA, APPLE, CITRUS
OVERGROWN ORCHARD . \$23 BLACKMAN'S HOUSE RUM BLEND#2 CURACAO, FALERNUM, APRICOT, ROSEMARY, CITRUS
TYPHOON \$24 BLACKMAN'S HOUSE RUM BLEND #2, ANJEO TEQUILA, MOLASSES, PINEAPPLE, WALNUT, CITRUS

WELCOME TO

EST. 2014



BLACKMAN'S BREWERY

TORQUAY . AUSTRALIA



Coast Hard Seltzer by Blackman's

COAST HARD SELTZER \$10 WATERMELON CUCUMBER & MINT LIME BLOOD ORANGE DRAGONFRUIT & LIME
COAST ZERO ALCOHOL SELTZER \$5 PINK GRAPEFRUIT LEMON, LIME & ORANGE

Limited
Releases

ASK OUR CREW ABOUT THE LATEST LIMITED
RELEASE COAST SELTZERS OUT AT THE MOMENT!



Vegan, No Sugar, No Gluten, No Worries.

BEER



CORE RANGE

PIVOT CITY LAGER

CRISP AUSSIE LAGER. LOCAL MALT AND HOPS. BEER FOR EVERYONE.

ABV 4.3% | POT 6.5 | PINT 12

BOB WIT

BOB IS A LIGHT BODIED, BELGIAN STYLE WIT BIER WITH LEMON ZEST, CORIANDER SEED AND TOASTED COCONUT.

ABV 4.3% | POT 6.5 | PINT 12

LOCAL PACIFIC ALE

ONE VERY FULL FLAVOURED STANDARD BEER. IT'S A REFRESHING, AROMATIC, LIGHT SESSION ALE, SURPRISINGLY HOPPY WITH A CRISP, BITTER FINISH.

ABV 3.5% | POT 6 | PINT 11

ERNIE TROPICAL HAZY

A HAZY PALE MADE WITH PASSIONFRUIT, ORANGE & GUAVA. WITH NEW WORLD TROPICAL HOPS, THIS IS A BANGER FOR THE HAZE CRAZED.

ABV 5% | POT 7 | PINT 13

MERYYN PALE ALE

A JUICY PALE ALE MADE FOR CELEBRATING. TROPICAL FLAVOURS, MEDIUM BITTERNESS & A LARGE DOSE OF AROMATIC HOPS.

ABV 4.6% | POT 7 | PINT 13

REGINALD IPA

AN INDIA PALE ALE, PROMINENT CITRUS & PINE AROMAS JUMP FROM THE GLASS WITH EVERY SIP.

ABV 6.2% | POT 8 | PINT 15

ARTHUR SMOKED PORTER

SMOKEY, DARK, RICH & SMOOTH. A CLASSIC ENGLISH STYLE WITH GERMAN SMOKED MALT.

ABV 6% | POT 8 | PINT 15

JUICY BANGER

BIG ON AROMA AND JUICY FLAVOURS WITH THE CRISP, SHARP FINISH OF A CLASSIC LAGER. IT'S A BANGER!

ABV 5.8% | POT 8 | PINT 15

TORQUAY XPA

A NEW WORLD EXTRA PALE ALE BORN IN OUR BACKYARD, TORQUAY. WITH WAVES OF GRAPEFRUIT AND PINE, IT'S GOT ALL THE HOPPINESS WITH A CRISP EASY FINISH.

ABV 4.4% | POT 7 | PINT 13

PATSY WILDBERRY SOUR

A CRUSHABLE KETTLE SOUR WITH REAL FRUIT. LIGHT ACIDITY AND BODY WITH FRESH BERRY AROMAS AND A LUSCIOUS RED SHIMMER.

ABV 4.6% | POT 7 | PINT 13

GINGER BEER

NOT TOO SWEET... JUST THE RIGHT AMOUNT OF SPICE AND A WHOLE LOT OF FRESH.

ABV 4% | POT 7 | PINT 13

WINNIE CIDER

A DELICIOUSLY CRISP CIDER USING 100% AUSTRALIAN APPLES. THE PERFECT BALANCE OF SWEET & DRY.

ABV 4.4% | POT 6.5 | PINT 13

SEASONAL ROTATING TAP

ASK OUR STAFF WHAT'S POURING AT THE MOMENT!

TASTING PADDLE

KEEPING IT CORE \$18
PATSY, BOB, LAGER, MERYYN, REGINALD, ARTHUR

CREATE YOUR OWN \$20
BUILD YOUR OWN ADVENTURE!

TAKE AWAY BEER AVAILABLE



BLACKMAN'S MEXICAN CANTINA

SHARE

- BOWL OF CHIPS VEG.V-O. DFF** \$13
W/ SAUCE & AIOLI
- STREET CORN FLATBREAD V-O. DFF-O** \$20
CORN SALSA, SALSA ROJA, MEX CHEESE & GUAC
ADD CHICKEN, BEEF OR LAMB \$7
- PRAWN TOSTADAS GFF** \$22
CRISPY, THIN TORTILLA BASE WITH LETTUCE, CHILLI, SHALLOTS
- CRISPY VEGGIE FLAUTAS VEG. GFF. V-O** \$22
STUFFED, ROLLED AND FRIED TORTILLAS WITH GUAC,
SOUR CREAM & CORIANDER SAUCE
- BEEF CHALUPAS DFF-O** \$20
MEXICAN STYLE FLATBREAD TACOS WITH CHILLI CON CARNE, BEANS,
LETTUCE, MEX CHEESE, PINEAPPLE SALSA
& CHIPOTLE MAYO
- NACHOS GFF. VEG. V-O** \$22
BEANS, PICO DI GALLO, JALAPENOS, MEX CHEESE, GUAC, SOUR
CREAM & HABANERO SAUCE
ADD CHILLI CON CARNE \$4
- JALAPENO POTATO CROQUETTES VEG** \$18
W/ CHILLI ONION JAM & CHIPOTLE MAYO
- CRISPY CHIPOTLE HONEY CHICKEN DFF** \$20
W/ HONEY CHIPOTLE LIME SAUCE
VEGAN CHEESE +\$4

TACOS 6 INCH, 2 PER SERVE

- PORK BELLY TACOS GFF-O. DF** \$20
W/ PICKLED SLAW & HONEY CHIPOTLE LIME SAUCE
- FISH TACOS** \$20
W/ SLAW, SPRING ONION & CHIPOTLE MAYO
- CRISPY CHICKEN TACOS DF** \$20
W/ LETTUCE, PINEAPPLE SALSA & HABANERO SAUCE.
- SMOKEY BEEF BIRRIA TACOS GFF-O. DF-O** \$24
W/ PICO DI GALLO, MEX CHEESE, CORIANDER & BIRRIA BEEF BROTH
- ROASTED CAULIFLOWER TACOS VEG. GF-O. V-O** \$18
W/ SLAW, MEX CHEESE, SOUR CREAM & HABANERO SAUCE

GLUTEN FREE TORTILLAS +\$2
VEGAN CHEESE +\$4



BURRITOS AND BOWLS

CHOOSE A BURRITO OR A BOWL
BURRITO SERVED WITH A FLOUR TORTILLA
BOWL SERVED WITH BROWN RICE
ADD SIDE OF CORN CHIPS & SALSA \$5

- GRILLED CHICKEN GFF-O** \$26
GUAC, SOUR CREAM, PICO DI GALLO, MEX CHEESE,
LETTUCE, PINEAPPLE & GREEN CHILLI MAYO
- SLOW COOKED LAMB GFF-O** \$29
GUAC, SOUR CREAM, PICO DI GALLO, MEX CHEESE, SPINACH, TAJIN
CHICKPEAS & HERB YOGHURT SAUCE
- SMOKEY BEEF GFF-O** \$29
GUAC, SOUR CREAM, PICO DI GALLO, BEANS,
MEX CHEESE, LETTUCE & CHIPOTLE MUSHROOM SAUCE
- ROASTED CAULIFLOWER VEG. V-O. GFF-O. DFF-O** \$26
GUAC, SOUR CREAM, SALSA ROJA, BEANS, MEX CHEESE, SPINACH &
CORIANDER SAUCE

GF OPTION - BOWL
VEGAN CHEESE +\$4



KIDS

- HAWAIIAN PIZZA** \$14
- FISH & CHIPS** \$14
- CHICKEN NUGGETS & CHIPS** \$14
- FISH TACO WITH CORN CHIPS** \$14
- CHEESE NACHOS** \$14

DESSERT

- CHURROS** \$14
WITH CHOCOLATE DIPPING SAUCE

V: VEGAN V-O: CAN BE VEGAN
VEG: VEGETARIAN VEG-O: CAN BE VEGETARIAN
GFF: GLUTEN FREE FRIENDLY GFF-O: CAN BE GLUTEN FREE FRIENDLY
DFF: DAIRY FREE FRIENDLY DFF-O: CAN BE DAIRY FREE FRIENDLY

PIZZA

- MARGHERITA PIZZA VEG. V-O. GFF-O** \$26
TOMATO BASE, BUFFALO MOZZARELLA, BASIL & EVOO
- PANCETTA & CRISPY BACON PIZZA GFF-O. DF-O** \$28
TRUFFLE MAYO BASE, FIOR DI LATTE, ARTICHOKE, PANCETTA, RADICCHIO,
BACON, PARSLEY & TRUFFLE OIL
- PROSCIUTTO & BLUE CHEESE PIZZA GFF-O. DF-O** \$30
FIG JAM BASE, FIOR DI LATTE, PROSCIUTTO, BLUE CHEESE, ROCKET, PEAR,
PARMESAN & BALSAMIC GLAZE
- SPICY SQUID & CHORIZO PIZZA GFF-O. DF-O** \$28
SWEET CHILLI BASE, FIOR DI LATTE CHEESE, BABY SQUID, CHORIZO, CHERRY
TOMATO, PEPPERS, RED ONION, ROASTED HAZELNUT & SAFFRON AIOLI
- SLOW COOKED LAMB PIZZA GFF-O** \$30
HERB YOGHURT BASE, LAMB, FIOR DI LATTE, CHERRY TOMATO,
CARAMELIZED ONION, BROCCOLINI, DUKKHA & MUSTARD THYME SAUCE
- VEGETARIAN PIZZA VEG. V-O. GFF-O. DF-O** \$26
CHILLI ONION JAM BASE, FIOR DI LATTE, CAPSICUM, RED ONION,
MUSHROOM, CORN, JALAPENO, CHERRY TOMATO & PARSLEY
- CALABRESE PIZZA GFF-O. DF-O** \$28
CHILLI TOMATO BASE, FIOR DI LATTE, SALAMI, CHORIZO, BACON,
JALAPENO, CARAMELIZED ONION & PARMESAN

GF PIZZA BASE +\$5
VEGAN CHEESE +\$4

PLEASE BE AWARE THAT A
STANDARD 20% SURCHARGE
APPLIES ON ALL PUBLIC HOLIDAYS.

FOOD ALLERGY WARNING

Menu items may contain or have come in contact with peanuts, tree nuts, soy, eggs, wheat, fish, shellfish or dairy products. We offer gluten free substitutes. We can not guarantee that items are 100% gluten free.