

CRAFT IN FOOD + BEER



BISTRO OPEN FROM 11.30AM

BEER GRAZING	PIZZA	MAIN FARE	GRILL
<div>SALT & PEPPER CALAMARI19fried shallots & lemon aioli</div> <div>FISH TACOS [2]17slaw, avocado, jalapeno mayo,crispy onions</div> <div>MORETON BAY BUG TACOS [2]25avocado, lettuce, pickled onion, salsa,cocktail sauce</div> <div>JACK OF SPADES HOT WINGS17hot sauce, kaffir lime, coconut drizzle, lime</div> <div>JACK OF SPADES CHIPOTLE BBQ WINGS17james squire style chicken winglets</div> <div>SWEET POTATO CHIPS [VGO]16parmesan, rosemary salt</div> <div>MUSHROOM & WHITE WINE ARANCINI15aioli & parmesan</div> <div>MAC & CHEESE CROQUETTE [V]15chipotle mayo & parmesan</div> <div>LOADED FRIES16pulled pork, liquid cheese, jacks jus gravy</div> <div>BOWL OF FRIES9salt & aioli</div> <div>CUMIN FRIED CAULIFLOWER [VGO] [CN]14spiced crispy cauliflower & peanuts</div> <div>DUCK SPRING ROLLS16plum sauce</div> <div>STICKY LAMB RIBS [GR]22glazed & sticky lamb ribs, garlic cumin yoghurt</div> <div>BAKED CAMEMBERT CHEESE18served with honey, dried cranberries & sourdough</div> <div>BUCKET OF MOOLOOLABA PRAWNS29cocktail sauce & bread roll</div> <div>PLOUGHMANS BOARD35brie, cheddar, blue cheese, cold meats, breadsticks, quince paste, pickled fruits & paw paw chutney</div> <div>CHILLI CHORIZO MUSSELS25garlic, onion, white wine, nap sauce, Turkish sticks</div>	<div>PIZZA BIANCA [V] [VGO]22parmesan, scamorza, mozzarella</div> <div>MARGHERITA [V] [VGO]22napoli, buffalo mozzarella, basil</div> <div>THE FUN GUY [V] [VGO]24button & oyster mushrooms, mozzarella, porcini salt</div> <div>DIAVOLA26nduja salami, napolì, mozzarella, chilli oil</div> <div>THE SAVVY SPECIAL28local prawns, scallops, chilli, tomato, mozzarella, zucchini</div> <div>CARNIVORE28brisket, bacon, salami, chorizo, onion, tomato, mozzarella, finished with chipotle</div> <div>VEGETARIAN [V] [VGO]24spinach, pumpkin, feta, jalapenos, olives, mozzarella</div> <div>CAPRICCIOSA25double smoked ham, artichokes, olives, napolì, mozzarella</div> <div>FIG & PROSCIUTTO [V] [CN]28fig jam, feta, rocket, pinenuts, mozzarella, honey balsamic drizzle</div> <div>GLUTEN FREE BASE+4</div> <div>VEGAN MOZZARELLA+4</div>	<div>CRUMBED CHICKEN PARMY29crumbed chicken schnitzel, napolì, leg ham, mozzarella, salad & chips</div> <div>THE SNITZ26crumbed chicken schnitzel, salad & chips</div> <div>CRISPY PORK BELLY [GR]32ginger carrot puree, pickled slaw, shimeji mushroom, apple relish, jus</div> <div>SQUIRE PALE ALE FISH & CHIPS27with tartare, fresh lemon, salad & chips</div> <div>TASMANIAN SALMON [GR]35authentically made red curry sauce, bok choy, lychee, coconut flakes, furikake steamed jasmine rice</div> <div>HUMPTY DOO BARRAMUNDI [GR]35cauliflower puree, charred greens, roasted chats, confit cherry tomato, dill oil & sun-dried tomato cream sauce</div> <div>BEETROOT RISOTTO [CN]25with buffalo mozzarella, hazelnut, walnut oil</div> <div>DUCK BREAST [GR]38salt & sugar cured duck breast, beet puree, charred onion, broccolini, orange sauce reduction</div> <div>SEAFOOD TOWER FOR 285battered barramundi & scallops, s&p calamari, oysters, Moreton bay bug, Mooloolaba prawns, chips, salad, tartare sauce, cocktail sauce & fresh lemon</div> <div>UPGRADE TO KILPATRICK OYSTERS3</div>	<div>RIB FILLET 300GM - GRAIN FED48</div> <div>EYE FILLET 200GM - PASTURE FED44</div> <div>RUMP 300GM - GRAIN FED34</div> <div>SERVED WITH CHIPS & SALAD WITH YOUR CHOICE OF SAUCE</div> <div>SAUCES: JACK OF SPADES JUS, PEPPER GRAVY, MUSHROOM SAUCE & GARLIC CREAM SAUCE</div> <div>WE PROUDLY SERVE GRAZIER'S BEEF FROM SOUTH EAST QLD</div>
			TOPPERS
			<div>SALT & PEPPER CALAMARI7</div> <div>GARLIC MORETON BAY BUGS16</div> <div>GARLIC PRAWN10</div> <div>ONION RINGS7</div> <div>BBQ WINGS7</div> <div>HOT WINGS7</div>
			SAVVY LITTLE SQUIRES
			<div>FISH & CHIPS w/ lemon & mayonnaise12</div> <div>CHICKEN NUGGETS w/ ketchup & chips12</div> <div>CHEESE BURGER w/ketchup & chips12</div> <div>HAM, CHEESE & TOMATO PIZZA12</div> <div>SUITABLE FOR KIDS AGED 12 YEARS & UNDER</div>
		SALADS	A TOUCH OF SUGAR
		<div>WATERMELON SALAD [CN]22watermelon, feta, spinach, cucumber, cherry tomato, onion, candied walnut, honey lemon vinaigrette</div> <div>SAVVY CAESAR22prosciutto, soft egg, parmesan, garlic herb croutons, caesar dressing</div> <div>ADD ANY OF THESE+14</div> <div>COLD MORETON BAY BUG+5</div> <div>GRILLED CHICKEN+7</div> <div>SALT & PEPPER CALAMARI</div>	<div>WARM CHOCOLATE FONDANT12molten chocolate pudding, vanilla ice cream & berries</div> <div>APPLE & RHUBARB CRUMBLE12berry compote & vanilla ice cream</div> <div>WARM CHOCOLATE BROWNIE12warm chocolate brownie with vanilla ice cream & milk chocolate crumbs</div> <div>KIDS ICE CREAM5choice of chocolate, strawberry & caramel topping</div>
OYSTERS			
<div>NATURALHALF DOZ 25 DOZ 42with fresh lemon</div> <div>KILPATRICKHALF DOZ 27 DOZ 45with bacon, worcestershire & bbq sauce</div> <div>SAMURAIHALF DOZ 27 DOZ 45wakame seaweed, sesame, ginger, ponzu</div>	<div>CLASSIC AMERICAN CHEESE BURGER24beef patty, bacon, cheddar, baby gem, tomato, pickles classic mustard based sauce</div> <div>SOUTHERN FRIED CHICKEN BURGER24bacon, slaw, rocket, jalapeno mayo, avocado mash</div> <div>SLOW COOKED SWINDLERS PORK BELLY BURGER24swindlers bbq sauce, slaw, rocket, apple chutney</div> <div>HALLOUMI BURGER23fried halloumi, avocado, cos lettuce, tomato, sweet chilli mayo</div> <div>GLUTEN FREE BUN+4</div> <div>ALL SERVED ON A BRIOCHE BUN WITH CHIPS</div>		

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

DIETARY CODES

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

15% SURCHARGE APPLIES ON PUBIC HOLIDAYS



James Squire

BEER	STYLE	TASTING NOTES	ABV	QUENCH							SAVOUR		POT / SCH / PINT
				0	1	2	3	4	5	6	7		
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 Pillow 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

1785

CONVICTED OF HIGHWAY ROBBERY.
SENT TO AUSTRALIA ON THE 'FRIENDSHIP'.



1788

ARRIVED IN BOTANY BAY.
GETS 300 LASHES FOR STEALING.

1789

FIRST SON BORN IN AUSTRALIA TO MARY
SPENCER [FOLLOWED BY 7 OR 8 OTHER
CHILDREN TO ELIZABETH MASON]

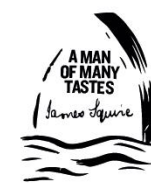


1794

STARTS BREWING AT KISSING POINT.
PRODUCES FIRST HOP HARVEST THAT EARNS HIM
A COW FROM THE GOVERNOR GENERAL

1806

OPENS THE MALTING SHOVEL TAVERN
ON THE BANKS OF THE PARRAMATTA RIVER



1822

DIES ONE OF THE RICHEST MEN IN
AUSTRALIA. HIS FUNERAL WAS THE
BIGGEST EVER SEEN IN THE COLONY

1998

MALT SHOVEL BREWERY IN
CAMPERDOWN BEGINS BREWING
BEERS AGAIN IN HIS HONOUR

