

HOT DRINKS

COFFEE × ST. ALi	REG	LG
ESPRESSO	4.0/	5.0/
LONG BLACK	4.5/	5.5/
FLAT WHITE	5.0/	5.5/
CAPPUCCINO	5.0/	5.5/
LATTE	5.0/	6.0/
MOCHA ^{ESPRESSO}	5.5/	
EXTRA SHOT	.5/	
ALL COFFEE MADE WITH CHOICE OF FULL OR SKIMMED MILK. ALTERNATIVE MILK OPTIONS AVAILABLE FROM MILK LAB: Almond, Lactose Free, Oat or Soy		
	.50	SUPPLIMENT

TEA

GREEN	5.0/
PEPPERMINT	5.0/
LEMON + GINGER	5.0/
ENGLISH BREAKFAST	5.5/
EARL GREY	5.5/

CHAI + MATCHA

CHAI LATTE	4.5/
PRANA STICKY CHAI	5.5/
MATCHA	6.0/

HOT CHOCOLATE

BELGIAN HOT CHOCOLATE	REG	LG
WHISKY HOT CHOCOLATE	6.0/	6.5/12.0/

HOT TODDY

COROWA WHISKY, HONEY, LEMON + CLOVE	8.0/
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COLD/SOFT DRINKS

S. PELLEGRINO SPARKLING MINERAL WATER 250ML	3.5/
COKE, SOLO + SPRITE 375mL	4.0/
STRANGELOVE SODA 180ML: DRY GINGER ALE, 8 BALL TONIC	4.0/
FEVER TREE DISTILLERS COLA 200mL	4.5/
NOAH'S JUICES: ASSORTED FLAVOURS	5.0/
STRANGELOVE SODA 300M L: YUZU, LIME, JALAPENO	5.5/
LAST ST BEECHWORTH ISABELLA'S CLASSIC SODA Raspberry, Creamy Soda, Portello	5.5/
S. PELLEGRINO SPARKLING MINERAL WATER 500ML	6.0/
MILKSHAKE Chocolate, coffee, vanilla, strawberry, caramel, lime, banana	6.5/
SPIDERS: ASSORTED FLAVOURS	6.5/
ICED CHOCOLATE, ICED COFFEE, ICED CHAI, ICED MATCHA	6.5/
	ADD CREAM .5/
COLD BREW x ST. ALi	8.0/
SMOOTHIE OF THE DAY: SEE BLACKBOARD	9.0/
STRANGELOVE SODA 540ML: SPICED PINAPPLE	9.0/

BEERS

BRIDGE ROAD BREWERS

FREE TIME (ALCOHOL FREE)	7.0/
BEECHWORTH PALE ALE	8.0/
BEECHY XPA	9.0/
LITTLE HAZY	9.0/
GINGER BEER	9.0/

OTHER BEERS + CIDER

GREAT NORTHERN SUPERCRISP	6.0/
CARLTON DRY	6.0/
SOMERSBY APPLE CIDER	7.0/
CORONA	8.0/
NAUGHTY BIRD APPLE WHISKY CIDER	8.0/
COLONIAL BREWING CO. BERTIE APPLE CIDER	8.5/

WINE

SPARKLING

HOUSE SPARKLING	GLASS 10.0/	
COFIELD PROSECCO	GLASS 12.0/	BOTTLE 38.0/

WHITE

HOUSE WHITE	GLASS 10.0/	BOTTLE 35.0/
JAMES & CO. PINOT GRIGIO	GLASS 12.0/	BOTTLE 38.0/
CAMPBELLS CHARDONNAY	GLASS 14.0/	BOTTLE 40.0/

MOSCATO

COFIELD MOSCATO	GLASS 10.0/	BOTTLE 35.0/
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ROSE

SCION ROSE	GLASS 14.0/	BOTTLE 40.0/
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RED

HOUSE RED	GLASS 10.0/	BOTTLE 35.0/
ALL SAINTS SANGIOVESE CABERNET	GLASS 12.0/	BOTTLE 38.0/
CAMPBELLS BOBBIE BURNS SHIRAZ	GLASS 14.0/	BOTTLE 40.0/
SCION DURIF		BOTTLE 50.0/

WHISKY

COROWA CHARACTERS 46% Barrosa Valley red wine casks	10.0/	CHOOSE FROM OUR CORE RANGE OR ASK STAFF FOR OUR LATEST SPECIAL RELEASES.
THE BEN BUCKLER 40% Ex Tawny + Bourbon casks	10.0/	
BARREL HOUSE XB 46% American oak ex bourbon casks	12.0/	
PRIVATE NOTES 46% Apera (Australian Sherry) casks	14.0/	THREE 10.0/
MAD DOG MORGAN 46% Rutherglen Muscat casks	14.0/	SIX 20.0/
BOSQUE VERDE 46% Tawny (Australian Port) casks	14.0/	Includes one special release
PEATED BARREL HOUSE XB 46% Ex bourbon casks & peated malt	15.0/	

MENUCOROWA DISTILLING CO.

MADE HERE. BY US.

BREAKFAST

SERVED 9-11:15

WARRINA EGGS G/F D/F

2 Warrina free range eggs on buttery toasted house made sourdough. **14.0/**

WARRINA EGGS + BACON G/F D/F

2 Warrina free range eggs, local bacon, toasted buttery house made sourdough + CDC relish. **19.0/**

BIG BREAKFAST G/F D/F

2 Warrina free range eggs, local bacon, mushrooms, tomato, sausage, hash brown, pit beans + CDC relish. **30.0/**

EGGS BENEDICT G/F

2 Warrina free range eggs, house made english muffins, local bacon + hollandaise sauce. **18.0/**
WITH HOUSE SMOKED SALMON (A) **20.0/**

EGG + BACON ROLL

Milk bun, double bacon, fried egg, cheese + BBQ sauce. **13.0/**

BREAKY BLT

Milk bun, bacon, lettuce, tomato + bloody mary mayo. **14.0/**

SMASHED AVOCADO G/F D/F VEGAN

Smash your own avocado, toasted house made sourdough, dukkah, baby buratta, roasted cherry tomatoes, herbs + balsamic. **19.5/**

CORN & HALOUMI FRITTER G/F VEGO

Corn + haloumi fritter, avocado, pickled red onion, herby rocket salad + poached egg. **21.0/**

MORROCAN EGGS G/F D/F VEGO

Moroccan style eggs, labneh, Aleppo spiced tomato + house made sourdough. **18.5/**
ADD CHORIZO **25.0/**

SOURDOUGH FRUIT TOAST D/F

House made sourdough fruit toast, french butter + CDC whisky marmalade. **9.5/**

WAFFLES

Fried chicken + bacon, whisky maple + pickles. **22.5/**
Belgium chocolate, vanilla ice cream + freckle crumbs. **17.5/**

ADD ONS

Roast Tomato	2.5/	Gluten Free Bread	4.0/
Roast Mushrooms	3.5/	Hollandaise	2.5/
Avocado	3.0/	CDC Relish	2.5/
Hash Brown	3.0/	BBQ Sauce	2.5/
Sausage	4.0/	Chorizo	6.5/
1 Piece Bacon	5.0/	Halloumi	6.5/
2 Piece Bacon	9.0/	Pit Beans	6.5/
1 Egg	2.5/	Extra Toast	3.0/
2 Eggs	5.0/	House Smoked Salmon (A)	7.5/

LUNCH

SERVED 11:30-2:30

BURGERS

THE MILL CHEESEBURGER

Our own beef patty, American cheese, onion, pickles, lettuce, Fancy Hanks coffee bbq sauce + burger sauce in a milk bun. **19.0/**

NASHVILLE BURGER

Our house special (12 secret herbs + spices) Nashville chicken, bacon, jalapeno cheese whisky pineapple jam + lettuce in a milk bun. **20.0/**

ADD HOUSE PICKLED JALAPENOS **2.5/**

ADD SMALL FRIES **3.5/**

ADD EXTRA PATTY/CHICKEN + CHEESE **6.5/**

TACOS

PULLED CHICKEN TACOS (G/F D/F)

Baked flour tortillas with spiced pulled chicken + cheese, roasted salsa + pickled red onion. **20.5/**

CRAB TACOS (G/F D/F)

La tortalleria white corn tortillas, chilli lime dusted soft shell crab (I), fermented chilli slaw + sriracha mayo. **21.0/**

SQUID G/F D/F

Balinese crispy fried squid (I), cucumber salad, steamed rice, prawn crackers + chilli mayo. **23.5/**

PASTA

Rigatoni matriciana: bacon, onion in rich tomato sauce, parmesan + gremolata. **21.0/**

BAO BUNS

Build your own buns with fried Japanese chicken, house kimchi, pickled cucumber, crispy onions + siracha mayo. **21.0/**

MEATBALL SUB

Crunchy roll filled with wagu meatballs in smokey tomato sauce, scamorza cheese, pickled onion + herbs. **18.5/**
ADD SMALL FRIES **22.0/**

BANH MI

Vietnamese baguette, pate, roasted pork belly, pickled vegetables, coriander + kewpie mayo. **18.5/**
ADD SMALL FRIES **22.0/**

BRISKET

Our slow cooked smoked brisket, whisky scented broth, onion rings, fried eggs, fancy hanks coffee BBQ sauce + chipotle mayo. **26.5/**

JACKET POTATO

BEANS: Slow cooked beans, vegan mozzarella, slaw. **G/F D/F VEGAN** **20.5/**

BEEF: Slow cooked chilli beef + beans, slaw, sour cream + chipotle mayo. **21.5/**

SRI LANKAN PUMPKIN CURRY G/F D/F VEGAN

Fragrant pumpkin curry, spiced rice, devilled cashews + pappadum. **25.0/**

MARKET FISH + SPECIALS

Please see our blackboard for todays fish dish + our daily specials + small bites menu.

(A) AUSTRALIAN FOOD, (I) IMPORTED SEAFOOD, (M), MIXED ORIGIN SEAFOOD
PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS WHEN ORDERING.

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

KIDS

UNDER 12 YRS

KIDS BREAKFASTS

	G/F D/F	
1 Warrina free range egg, local bacon and house made sourdough.		9.0/
Half waffle, vanilla ice cream, belgium chocolate + freckle crumbs.		9.5/

KIDS LUNCHES

Cheese OR Cheese + ham toastie with fries.	7.5/	ADD TOMATO	8.5/
Nachos, cheese, sour cream + salsa.	G/F		8.5/
Chicken nuggets, fries + tomato sauce.			9.5/
Fish fingers, fries + tartare sauce.			9.5/

KIDS DRINKS

Babychino	1.5/
Kids Milkshake: Chocolate, Vanilla, Strawberry, Caramel, Lime, Banana	3.5/
Kids hot chocolate	4.5/

MORE SOFT DRINKS OVER THE PAGE

SIDES

Fries	SML 3.5/	MED 6.5/	LRG 9.5/
Onion Rings	SML 4.5/		LRG 9.5/
Charred house made sourdough with olive oil + barrel aged balsamic.			8.5/

SWEETS

CAKES

Please ask staff for our variety of cakes + slices.

TOPOLINO ICE CREAM

Please ask staff for our variety of flavours **6.0/**

WHISKY AFFOGATO

Vanilla ice cream, Corowa Whisky + espresso. **16.0/**

CHEESE BOARD

Enjoy a selection of cheese, crackers, seasonal fruit, quince + chocolate. Available all day. **FROM 25.0/**

FOLLOW US TO STAY UP TO DATE WITH
ALL THINGS COROWA DISTILLING CO.

