

TO DRINK

*Four
Alls*

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Sparkling Wine

	Glass	Bottle
LINDEMAN'S HENRY SONS Brut Cuvee Hunter Valley NSW	9.00	38.00
SEPPELT FLEUR DE LYS Chard. Pinot noir Great Western VIC	11.00	37.00

Whites

LINDEMAN'S HENRY SONS SSB Hunter Valley NSW	10.00	35.00
ANGEL COVE Sauvignon Blanc Marlborough NZ	10.00	39.00
GOLD LABEL WOLF BLASS Sauvignon Blanc Adelaide Hills SA		45.00
WOLF BLASS BILYARA chardonnay Barossa Valley SA	10.00	37.00
DEVIL'S LAIR Chardonnay Margaret River WA		46.00
LEO BURING Dry Riesling Eden Valley SA		48.00

Reds

LINDEMAN'S HENRY SONS Shiraz Cab Hunter Valley NSW	11.50	38.00
PEPPERJACK Shiraz Barossa Valley SA	10.50	45.00
MATUA Merlot Hawke's Bay NZ	12.50	41.00
SQUEALING PIG Pinot Noir Central Otago NZ		49.00

Whether it be a Leaving Party, a Team Meeting or a Training,
Four Alls Brew House will be pleased to cater your needs.

Spirits - Basic

SMIRNOFF RED VODKA	9.50
GORDON'S DRY GIN	9.50
BACARDI CARTA BLANCA RUM	9.50
BUNDABERG RUM	9.50
JOSE CUERVO SILVER TEQUILA	9.50
JIM BEAM BOURBON	9.50
JOHNNIE WALKER RED	9.50
SOUTHERN COMFORT	9.50

Spirits - Premium

TANQUERAY GIN	11.00
JACK DANIEL'S	11.00
MAKER'S MARK	11.00
JOHNNIE WALKER BLACK	11.00
JAMESON'S	11.00

Spirits - Top Shelf

CHIVAS REGAL	13.00
JOSE CUERVO ANEJO	13.00

Cold Drinks

Orange juice	5.50
Apple juice	5.50
Mt. Franklin sparkling water	4.90
Mt. Franklin still 600ml.	4.50
Coca - Zero - Diet	4.90
Ginger Ale	4.90
Soda - Tonic water	4.90
Lemon Lime and Bitter	5.50



OUR BREAKFAST



Something Light & Sweet

BROOKFARM MUESLI (V) (H) Served with cranberries, seeds & nuts	9.00
WITH YOGHURT	12.00
SOURDOUGH TOAST Served with butter and fruit jam	5.50
FRUIT LOAF Served with butter and fruit jam	6.00
HCT CROISSANT A French baked croissant, filled with ham, cheese and tomato	10.00

Toasties (made with organic local sourdough bread)

HAM, CHEESE	11.00
SPINACH, CHEESE AND TOMATO (V) (H)	11.00
HAM, CHEESE AND TOMATO	11.50
BACON AND EGGS with tomato relish	12.00

Eggs (free range)

EGGS ON TOAST (H) Cooked your way and served with sourdough and hash brown	14.00
EGGS BENEDICT With ham and creamy hollandaise	16.50

(V) = Vegetarian (H) = Halal (GF) = Gluten Free

Our Chef will be pleased to adapt any of the above items
Should you have any dietary requirements, please advise
any of our friendly staff

To Start Your Day

SALMON BAGEL (H) Smoked salmon, dill creamy cheese, spinach and onions	15.00
BARMAN'S BURRITO Scrambled eggs, bacon, spinach and beans wrapped in tortillas	18.00
MUSHROOM OMELETTE (V) (H) (GF)	14.50

Our Four Alls Breakfast

With complimentary Coffee

THE FOUR ALLS BREAKFAST Free range eggs cooked your way with bacon, chipolata, tomato, spinach, mushrooms, baked beans, and hash brown served on sourdough	23.00
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Sides

AVOCADO, BACON, EGG, TOMATO, MUSHROOMS, HASHBROWN, CHIPOLATAS, HAM, SPINACH, SALMON	EACH 3.50
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Hot Beverages

Also available to take on-board

HOT	R - L
SHORT BLACK	3.9
FLAT WHITE	5.2 - 5.9
LATTE	5.2 - 5.9
CAPPUCCINO	5.2 - 5.9
MACCHIATO	5.2 - 5.9
LONG BLACK	5.2 - 5.9
MOCHA	5.7 - 6.4
TEA	4.4 - 5.2
CHAI LATTE	5.7 - 6.4
HOT CHOCOLATE	5.7 - 6.4
SOY MILK	0.8
EXTRA SHOT	0.8
<u>Almond milk</u>	0.8
SYRUP FLAVOURED	0.8

TO EAT

To Share

FRIES	10.00
Served with tomato sauce and aioli (V)	
ONION RINGS	10.00
Served with tomato kasoundi sauce (V)	
HERBED GARLIC BREAD	10.00
Served with balsamic vinegar and olive oil (V) (H)	

Pizza

MARGHERITA (V) (H)	15.00
With tomato, bocconcini and basil leaves	
THE PEPPERONI PIZZA	19.00
With hot & mild pepperoni, salami, jalapenos rocket & cheese	
HAWAIIAN PIZZA	18.00
With ham, pineapple, cheese and parsley	
TANDOORI CHICKEN PIZZA (H)	18.00
With capsicum, onion, chopped tomatoes, cheese and raita	
MEAT LOVERS PIZZA	19.00
With ham, chicken, pepperoni, salami, bacon and cheese	

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TO EAT

Our Big Meal

THE PRAWNS LINGUINE (H)	24.00
Linguine with prawns, crushed tomatoes, roasted garlic, onion and chilli, finished with white wine, lemon juice and spinach	
THE SMOKED SALMON SANDWICH (H)	22.00
Served on quinoa and linseed sourdough, dill cream cheese, avocado, capers, tomato, rocket salad and onion rings with a dip of tomato relish	
THE GOURMET BEEF BURGER	22.00
A lean beef pattie, crispy bacon, lettuce, tomato, fresh onion, tomato relish served on a bun and a side of chips	
THE BARRA BURGER	23.00
Panko crust crispy WA barramundi with lettuce, tomato, onion, spicy tartare on a bun accompanied with onion rings and a dip of tomato relish	
THE CHICKEN KORMA (H)	22.00
Chicken cooked in a mild korma sauce, onion, cilantro and capsicum, served with flavoured basmati rice, pappadam and raita	
SALT AND PEPPER SQUID SALAD	20.00
Deep fried crispy squids served with lettuce, tomato, capsicum, cucumber, relish, lychee salad and balsamic vinaigrette	
THE CHICKEN BURGER	20.00
Grilled chicken fillet in a bun, filled with cheese, aioli sauce, tomato and lettuce, accompanied with a side of chips	
THE STEAK SANDWICH (H)	24.00
Grilled lean cube roll, served on quinoa & linseed sourdough, caramelised onion, relish, cheese, rocket, tomato and chips	
FISH AND CHIPS	19.50
Beer batter fish of the day Served with chips and side salad	
CHICKEN PARMIGIANA	24.90
Our chicken parmigiana served with a rustic salad and fries	

TO DRINK

Beer

ON TAP	MIDDY	PINT
Little Creatures Pale Ale	6.50	11.50
Little Creatures Bright Ale	6.50	11.50
Little Creatures Rogers	6.50	11.50
Little Creatures Pilsner	6.50	11.50
Little Creatures Elsie Ale	6.50	11.50

BOTTLED

White Rabbit White Ale		9.90
Corona		9.90
Peroni		9.90
Carlton Dry		9.90
Carlton Draught		8.70
Great Northern		8.50
Carlton Mid		8.00
Cascade Premium Light		8.00

Cider

ON TAP	MIDDY	PINT
Pipsqueak apple cider	6.50	11.50

BOTTLED

Bulmers Original Cider		9.00
Bulmers Pear Cider		9.00

A Little Brewer Story . . .



Originating in Fremantle, WA, in the summer of 2000, Little Creatures was born out of a love affair of great beer shared by an electric group of minds that had all worked together previously.

Central to Creatures is a flavour loving brewery nestled on the water's edge in Fremantle Fishing Harbour. The entire team behind the brewery are certified hopheads, mad on the explosion of flavour derived from brewing with whole hop flowers. It is these hop flowers that provide Little Creatures beers with their unique, floral aromas and refreshing bitterness from our famous imported US hops and our hop back brewing process.