



MENU

SYDNEY BREWERY
SURRY HILLS

 @sydneybrewery_surryhills

 @sydneybrewerysurryhills

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee our food will be allergen free.

Sydney Brewery Surry Hills promotes the Responsible Service of Alcohol.



MONDAY - PASTA

\$22 Pasta Specials & Garlic Flat Bread

TUESDAY - STEAK FRITES & VINO

\$25 Rump, Fries & Wine

WEDNESDAY - TWO HANDS

\$22 Burgers, Sangas, Rolls & Wraps

THURSDAY - PIZZA & BEER

\$22 Pizza Specials & \$20 SB Jugs

FRIDAY - WINGS & PINTS

Dollar Wings & Pints for Schooners

SATURDAY - MARGS & TOSTADAS

Tostadas - 1 for \$7 | 3 for \$18

\$15 Margs

SUNDAY - PARMY & SCHOONER

\$22 Chicken Parmy Special & Schooner

**DAILY
SPECIALS**



HOMESTYLE GARLIC FLAT BREAD	14
PARMESAN FRIES	12
SWEET POTATO FRIES	12
Szechuan Seasoning Salt	
MIXED OLIVES	12
Garlic, Citrus, Guindillas	
SALT & PEPPER SQUID PAIRING: PILSNER	20
Yuzu Mayo	
AMERICAN STYLE BUFFALO WINGS PAIRING: PILSNER	20
Ranch	
GROUND BEEF TOSTADAS PAIRING: AGAVE GINGER CIDER	18
Refried Beans, Pico De Gallo, Sour Cream, Cheese	
MEZZE BOARD PAIRING: LAGER	28
Assorted Veg, Grilled Souvlaki Bread	
SYDNEY BREWERY CHOPPING BOARD	36
Selection of Italian Cured Meats, Cheeses, Artisanal Breads	

SHARES & STARTERS



LOVE LOCAL SIGNATURE BURGER	PAIRING: PALE ALE	25
Rangers Valley Wagyu Beef, Australian Cheese, Soft Milk Bun, Cos Lettuce, Tomato, In-House Burger Sauce, Fries		
PHILLY CHEESE STEAK ROLL	PAIRING: PILSNER	28
Beef Rump, Provolone, Onions, Peppers, Housemade Spice Blend		
KOREAN FRIED CHICKEN SANDO	PAIRING: PILSNER	28
Gochujang, Slaw, American Cheese, Pickles		
NASHVILLE HOT PRAWN ROLL	PAIRING: LAGER	28
Coleslaw, Pickles, Spicy Mayo		
HONEY & DUKKHA GLAZED HALLOUMI WRAP	PAIRING: PALE ALE	26
Rocket, Onion, Olives, Tomatoes, Tahini Yoghurt, Pomegranate		
All Served With Fries		

BURGERS, ROLLS, SANGAS & WRAPS



THE CAESAR PAIRING: PALE ALE	22
Cos, Crispy Bacon, Sourdough Croutons, Anchovies, Parmesan, Egg	
MY BIG FAT GREEK BOWL PAIRING: PILSNER	22
Orzo, Kalamata Olives, Tomatoes, Spanish Onion, Mint, Fetta, Chickpeas, Cucumber, Greek Dressing, Spinach	
POKE DE SOL PAIRING: PALE ALE	22
Cos, Tomatoes, Corn Chips, Corn, Red Cabbage, Radish, Jalapeno, Avocado, Pico De Gallo, Coriander, Lime Dressing	
TROPICAL CRUNCH PAIRING: LAGER	22
Mango, Stracciatella Cheese, Pine Nuts, Basil, Mint, Rocket, Balsamic Vinegar	
Add Avocado \$6 Halloumi \$6 Grilled Chicken \$8 Smoked Salmon \$8	

SALADS & POKE



SYDNEY BREWERY BEER

BATTERED FLATHEAD PAIRING: PILSNER 28
Fries, Slaw, Tartare Sauce

CHICKEN SCHNITZEL PAIRING: PALE ALE 32
Slaw, Fries (Make it Into a Parmy +2)

MEDITERRANEAN STYLE PAN
ROASTED SNAPPER PAIRING: LAGER 34
Green Beans, Lemon Orzo

250GM GRAINFED TOP SIRLOIN
& FRITES PAIRING: PALE ALE 42
Choice of Jus, Mushroom Sauce,
Pepper Sauce, Gravy (Extra Sauce +2)

MAINS & CLASSICS



MARGHERITA PAIRING: PILSNER	26
San Marzano, Fior Di Latte, Basil	
AMATRICIANA PAIRING: CIDER	30
San Marzano, Fior Di Latte, Red Onion, Gunaciale, Burrata, Calabrian Chilli	
GARLIC PRAWN PAIRING: EAST COAST IPA	29
San Marzano, Chimichurri, Fior Di Latte, Arugula	
PEPPERONI & HOT HONEY PAIRING: LAGER	27
San Marzano, Fior Di Latte	
CAPRESE PIZZA PAIRING: LAGER	29
Baby Tomatoes, Basil, Buffalo Mozzarella, Pesto, Balsamic Glaze	
ITALIAN SAUSAGE & PEPPERS PAIRING: LAGER	29
San Marzano, Fior Di Latte, Basil, Pesto Rosso	
PROSCIUTTO, FIG JAM & RICOTTA PAIRING: LAGER	30
Roasted Garlic, Fior Di Latte, Basil, Thyme	

Gluten Free Base Available

WOOD FIRED PIZZA



DUBAI CHOC TART PAIRING: DARK LAGER..... 20

Pistachio Gelato, Kadayif

APPLE TARTE TARTIN PAIRING: CIDER 18

Vanilla Bean Ice Cream, Toasted Almonds

**SOMETHING
SWEET**



THE “I DON’T KNOW!”	16
Dino Chicken Nuggets, Fries	
THE “ I DON’T CARE!”	16
Margherita Pizzette	
THE “I’M NOT HUNGRY!”	16
Penne Bolognese	
THE “I WANT TO GO HOME!”	16
Fish, Chips	
THE “WHATEVER!”	16
Cheese Burger, Fries	

**FOR THE
KIDS**