

SMALL SHARES

SWEET POTATO CRISPS (v/gf)	\$5
GARLIC ROASTED CORN COB (v) With pecorino	\$9
HOT CHIPS (v) Aioli & AJ's ketchup	\$10
CLASSIC SAUSAGE ROLLS Pork & fennel served with AJ's ketchup (3)	\$10
MT ZERO OLIVES (v) Confit garlic, house made flat bread	\$10
CROQUETTES (v) Cheddar & leek croquettes with black pepper mayo (3)	\$11
BLACK BEAN TACOS (gf*/v) Black bean hummus, toasted corn & avocado salsa with lime (2)	\$12
CHIPOTLE PORK TACOS (gf*) Chipotle pulled pork & roasted pineapple salsa (2)	\$15
CHIPOTLE PORK SLIDERS Chipotle pulled pork & apple slaw (3)	\$16
GRILLED HALLOUMI Served with fresh lemon	\$13
CURRIED BEETROOT FRITTERS (vg/gf) Beetroot & sweet potato with green chilli yoghurt (3)	\$13
AJ'S FRIED CHICKEN (gf) Sriracha mayo, lime	\$15

LARGE SHARES

BREWER'S BOARD Selection of local cheese, selection of CSS meats, house made piccalilli, roasted capsicum, cornichons, sun dried tomatoes, house made flat bread, fresh seasonal fruits, Mt Zero olives	\$28
HOUSE MADE DIPS (v) Hummus & crispy chickpeas, roasted pumpkin & candied walnut, roasted beetroot & horseradish, house made flat bread	\$14
CHEESE BOARD (v) Selection of locally sourced cheese, seasonal fruit, quince paste, house made flat bread	\$28



PIZZA

MARGHERITA (v) Tomato & basil <i>ADD PROSCIUTTO - \$6</i>	\$19
HAM & PINEAPPLE CSS ham & roasted pineapple	\$22
CHORIZO & PUMPKIN Roasted pumpkin & chilli	\$23
MUSHROOM (v) Wild & field mushrooms, pecorino	\$21
CHILLI & CSS SALAMI With olives & capers	\$22
BBQ CHICKEN Chicken breast with roasted red onion, capsicum, BBQ sauce base <i>GLUTEN FREE BASE - \$5</i> <i>VEGAN CHEESE - \$4</i>	\$25

FROM THE GARDEN

ROASTED DUCK LEG SALAD Cherry, watercress & feta	\$22
SPICED PUMPKIN SALAD (gf/vg) Hummus, pickled red onion, candied walnut & rocket	\$18
ROASTED MEDITERRANEAN VEG SALAD Couscous, rocket, grilled halloumi	\$22
AJ'S WALDORF Grilled chicken, rocket, apple, candied walnut, cucumber & sun dried tomato	\$23

GOING SOLO

FRIED CHICKEN BURGER Sriracha mayo, iceberg in an 1816 potato bun & chips	\$22
WAGYU CHEESEBURGER AJ's burger sauce, mustard pickles in an 1816 potato bun & chips <i>ADD PATTIE - \$7</i>	\$24
VEGGIE BURGER (v) Roasted capsicum, grilled field mushroom, grilled halloumi, green chilli yoghurt in an 1816 potato bun & chips	\$21
STEAK SANDWICH Grilled scotch fillet, beetroot & horseradish sauce, dressed rocket, beer braised onions, piccalilli in an 1816 potato bun & chips	\$24
AJ's CLASSIC FISH & CHIPS Beer battered fish, dressed salad, chips, tartare sauce	\$24
PAN FRIED DUCK BREAST Sauté potatoes, kale, gold squash, plum sauce	\$29

SOMETHING SWEET

TRIPLE CHOC BROWNIE With vanilla icecream	\$9
LAGER AND LIME BAKED CHEESECAKE With summer fruit compote	\$9

*PLEASE SEE THE BOARDS FOR OUR
CURRENT SELECTION OF BEERS BREWED ON SITE*

DIETARIES

*V - VEGETARIAN GF - GLUTEN FREE
VG - VEGAN * - DIETARY ON REQUEST*

**ALL CARD TRANSACTIONS WILL INCUR A 0.9% MERCHANT FEE
PUBLIC HOLIDAYS INCUR A 10% SURCHARGE**

**@AUNTYJACKSBALLARAT
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COCKTAILS

NEGRONI Gin, Campari, vermouth rosso	\$20
MANHATTAN Gentleman Jack, sweet & dry vermouth, bitters & orange	\$18
ENGLISH GARDEN Gin, elderflower liqueur, apple & lime	\$18
APEROL SPRITZ Aperol, prosecco, soda & orange	\$14
PIMMS Pimms, fresh fruit & dry ginger ale	\$14
AMARETTO SOUR Disaronno, egg white & sour mix	\$18
RYE WHISKEY SOUR Bulleit Rye, egg white & sour mix	\$18
ESPRESSO MARTINI Kettle One, Tia Maria, fresh espresso	\$18

PACK BEER

Corona (Mexico)	\$8.5
Guinness (Ireland)	\$10
O'Briens - Pale Ale (Ballarat) GF	\$10
Quiet Deeds - Juice Train Neipa (Glen Iris)	\$11
Dollar Bill - Cider Ways (Invermay) 375ml	\$15
Stone & Wood - Pacific Ale (Byron Bay)	\$10
Balter - XPA (Currumbin, Gold Coast)	\$10
4 Pines - Hefewiezen (Brookvale, Sydney)	\$10
Holgate - Temptress (Woodend)	\$10
Red Duck - Amber Ale (Ballarat)	\$10
Cubbyhouse - Saison (Ballarat)	\$10

HOUSE POURS

Kettle One Vodka	\$9
Pampero Rum	\$9
Tanqueray Gin	\$9
Bulleit Bourbon	\$9
Copper Dog Whiskey	\$9

SCOTCH & WHISKEY

Johnnie Walker Black	\$10
Johnnie Blue	\$25
Talisker 10YO Single Malt	\$14
Lagavulin 8YO Single Malt	\$14
Lagavulin 16YO Single Malt	\$18
Singleton Malt Master	\$10
Roe & Co Irish Whiskey	\$10
Canadian Club Whiskey	\$9.5
Jameson Irish Whiskey	\$9.5
Writers Tears Double Oak Irish Whiskey	\$13
Westland American Oak Single Malt	\$19
Westland American Sherry Wood Single Malt	\$22
The Macallan 12YO Double Cask Single Malt	\$20
The Macallan Rare Cask Single Malt	\$60
Bulleit Rye	\$10
Yellow Rose Rye	\$14
The Hakushu (Japanese)	\$18
The Balvenie 12YO	\$15
The Naked Grouse	\$10

GIN

Four Pillars Shiraz Gin	\$13
Four Pillars Negroni Spiced	\$12
Jinzu	\$11
Haymans Sloe Gin	\$11
Tanqueray No 10	\$13
Martin Millers	\$11
Kilderkin 'The Larrikin' Bramble (Ballarat)	\$12.5
Bombay Sapphire	\$9.5
Hendricks	\$13

WINE

HOUSE	\$8.5/\$35
Marty's Block Sav Blanc	
Marty's Block Sparkling	
Marty's Block Shiraz Cab	

WHITE	
Twin Islands Sauvignon Blanc	\$10/\$40
Marlborough, NZ	
Bleasedale Pinot Gris	\$10/\$40
Adelaide Hills, SA	
Brokenwood Pinot Gris	\$12/\$50
Beechworth, VIC	
Earthworks Riesling	\$10/\$40
Edan Valley, SA	
Forrest Hill Highbury fields Chardonnay	\$10/\$40
Gt Southern, WA	
Kooyong Clonale Chardonnay	\$60
Mornington, VIC	

SPARKLING	
Jansz Pipersbrook, TAS	\$12/\$50
Dunes & Greene Prosecco Adelaide, SA	\$10/\$40
Dunes & Greene Pink Moscato Adelaide, SA	\$10/\$40
Pierre Gimonnet & Fils Brut Blanc de Blancs	\$150

ROSE	
La Maschera Barossa, SA	\$10/\$40

RED	
Forrest Hill Highbury Fields Shiraz	\$10/\$40
Gt Southern, VIC	
Brokenwood Hunter Shiraz	\$60
Hunter Valley, NSW	
Heathcote Slaughterhouse	\$90
Shiraz Heathcote, VIC	
Opawa Pinot Noir	\$12/\$50
Marlborough, NZ	
Tomboy Hill Pinot Noir	\$65
Ballarat, VIC	
Dalrymple Pinot Noir	\$70
Pipers River, TAS	
Sisters Run Cabernet Sauvignon	\$10/\$40
Coonawarra, VIC	
Fratin Bros Tempranillo	\$11/\$45
Cathcart, VIC	