

SHARES

HOUSE MADE CRISPS (VG/GF) Mix of Sweet Potato, Parsnip & Purple Sweet Potato	\$8
AJ's SEASONED CHIPS (VG) AJ's Smoked Ketchup	\$11
TRIO OF DIPS Mt Zero Olives & Flat Bread	\$18
CLASSIC SAUSAGE ROLLS Pork & Fennel Sausage Rolls with AJ's Smoked Ketchup (3)	\$16
CROQUETTES Check Specials Menu for this weeks Croquettes (3)	\$15
BUFFALO CAULIFLOWER TACOS (VG/GF) Roasted Corn Salsa, Vegan Mayo, Spring Onion, Toasted Corn Tortillas (3)	\$15
CHIPOTLE PORK TACOS (GF) Roasted Corn Salsa, Toasted Corn Tortillas (3)	\$18
AJ's FRIED CHICKEN (GF) Herb Aioli & Lime	\$16
REVERSE SEARED STEAK (GF) Rosemary Thyme Garlic Butter, Salsa Verde & Dressed Watercress	\$25
BREWHOUSE BOARD Chefs Selection of local smoked & cured meats, Artisanal Cheese, Seasonal Fruit, Pickles & fresh baked bread	\$35



PIZZAS

MARGHERITA (V) Napoli & Basil <i>ADD JAMON - \$6</i>	\$19
POTATO (V) Confit Potato, Rosemary & Garlic	\$15
SALAMI Mild Salami & Kalamata Olives	\$22
JERK CHICKEN Capsicum & Caramelised Onion	\$24
CHIPOTLE PULLED PORK Beer Braised Onions, Spinach & Chipotle Sauce	\$25
MOROCCAN LAMB Feta, Sun Dried Tomato & Roasted Pumpkin Seeds <i>GLUTEN FREE BASE - \$5</i> <i>VEGAN CHEESE - \$4</i>	\$28

SALADS

ROASTED BEETROOT & FREEKEH SALAD (VG) Red Onion, Slivered Almonds & Watercress	\$16
SMOKED CHICKEN SALAD (GF) Buckwheat, Quinoa, Cranberries, Spinach, Pistachios & Spring Onion	\$20

MAINS

AJ's FRIED CHICKEN BURGER Shredded Lettuce & Aioli on an 1816 Potato Bun with AJ's Seasoned Chips	\$22
THE BREWERS CHEESE & BACON BURGER 150g Beef Pattie, AJs Burger Sauce, Swiss Cheese, Bacon, Mustard Pickles, Lettuce, Sliced Tomato on an 1816 Potato Bun with AJ's Seasoned Chips <i>ADD PATTIE - \$6</i>	\$25
PLANT BASED SCHNITZEL (VG) Panko Crumbed Faux Chicken, Vegan Mayo & Watercress Salad	\$20
CHICKEN SCHNITZEL Panko Crumbed Chicken Breast, Apple Fennel Slaw & Gravy	\$25
SRI LANKA BEETROOT CURRY (VG) Coconut Dhal Dumplings, Spinach Roti & Vegan Raita	\$28
AJ's PORTER BRAISED BEEF CHEEK (GF) Charred Cauliflower Puree, Kale, Roasted Carrots & Beef Jus	\$29

AFTERS

TRIPLE CHOC BROWNIE with Vanilla Ice Cream	\$12
SALTED CARAMEL BANOFFEE PIE Chantilly Cream, Fresh Banana, Biscuit	\$10
CHEESE BOARD (V) Chefs Selection of Locally Sourced Cheese, Seasonal Fruit, Quince Paste & Flat bread	\$25

WE WANT YOU TO JOIN THE FAMILY!

SCAN THE QR CODE



FOLLOW THE PROMPTS

WELCOME TO THE FAMILY

PLEASE SEE OUR DAILY FEATURES MENU
FOR ANY NEW ADDITIONS

ALL CARD TRANSACTIONS WILL INCUR A 0.9% MERCHANT FEE
PUBLIC HOLIDAYS INCUR A 15% SURCHARGE

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

COCKTAILS

A handpicked selection of our favourite classic cocktails! If you are chasing something a bit different, have a chat with our friendly staff and we will see what we can do!

NEGRONI

Gin, Campari, Vermouth Rosso
The Original 1919 'Bar Casoni' Classic

MANHATTAN

Gentleman Jack, Vermouth, Bitters
Perfect winter sipper, even better next to an open fire!

ENGLISH GARDEN

Gin, Elderflower Liqueur, Apple & Cucumber
Delicate but filled with life just like an English Garden

RYE WHISKEY SOUR

Bulleit Rye, Egg White & Lemon Syrup
Absolutely Scrumptious, a True Fan Favourite

APEROL SPRITZ

Aperol, Prosecco, Soda & Orange
Venice in a glass!

OUR PIMMS

Pimms No. 1 Cup, Fresh Seasonal Fruit & Dry Ginger Ale
Ballarat's No. 1 Fruit Salad

AMARETTO SOUR

Disaronno, Egg White & Citrus Syrup
Fluffy Fruity Fun! Perfect before, during and after any meal

ESPRESSO MARTINI

Ketel One, Tia Maria, Cold Brew Coffee
First made for Kate Moss, now made just for you!

FOLLOW US ON

 **Aunty Jacks Ballarat**

 **auntyjacksballarat**

 **Aunty_Jacks**



Welcome to the Family!

At Aunty Jacks our focus is making small batch beer which allows us to produce fresh and innovative brews to slake the thirst of our Ballarat family and travellers alike.

Our Brewpub is also home to the Craft Beer Centre of Excellence, a teaching hub that helps to grow the brewing industry and help to establish Ballarat as the Craft Beer Capital.

CLOSE KNIT

Unfiltered Lager	5.0%
Crisp and dry lager beer made with premium pale malt and herbal Euro hop varieties.	
Session Ale	3.5%
A light yet rewarding mid-strength ale, this beer has great hoppy aroma and a clean finish.	
Australian Pale Ale	5.0%
An Australian style pale using some new age Australian grown hop varieties including Galaxy and Eclipse.	
IPA	6.7%
A bold and enticing US style IPA with citrus and pineapple aroma backed up with firm bitterness.	
Vanilla Porter	4.8%
A decadent dark beer with a sweet note of Vanilla to soften the roasted malt and chocolate flavours.	

For a full selection of our Wanderers (seasonal releases) as well as our Neighbours & Friends options scan the QR code below



WINE

HOUSE

Aunty Jacks Favourite Sav Blanc
Aunty Jacks Favourite Shiraz Cab

\$9/\$35

WHITE

Twin Islands Sauvignon Blanc	\$10/\$40
Marlborough, NZ	
Earthworks Riesling	\$10/\$40
Edan Valley, SA	
Forrest Hill Highbury fields Chardonnay	\$10/\$45
Gt Southern, WA	
Bleasedale Pinot Gris	\$40
Adelaide Hills, SA	
Brokenwood Pinot Gris	\$50
Beechworth, VIC	
Kooyong Clonale Chardonnay	\$75
Mornington, VIC	

SPARKLING

Jansz	\$12/\$55
Pipersbrook, TAS	
Dunes & Greene Pink Moscato	\$10/\$40
Adelaide, SA	
Dunes & Greene Prosecco	\$40
Adelaide, SA	
Pierre Gimonnet & Fils Brut Blanc de Blancs	\$150

ROSE

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

Forrest Hill Highbury Fields Shiraz	\$10/\$45
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	\$40
Coonawarra, VIC	
Fratin Bros Tempranillo	\$45
Cathcart, VIC	