

DRINKS

TAP

MIDDY / PINT / JUG

CLASSIC LAGER (4.2%).....7.25 /13.25 /24.25

A CLASSIC AUSTRALIAN STYLE LAGER, LOW IN BITTERNESS WITH A CRISPY FINISH.

LO-FI CITRUS ALE (3.5%).....8.25 /12.25 /24.25

ORANGE & GRAPEFRUIT CITRUS NOTES WITH A HINT OF CRAFT BEER ENTITLEMENT.

FESTIVE SUMMER ALE (4.2%).....8.25 /13.25 /25.25

A NON-JUDGEMENTAL MEDIUM BODY WITH TROPICAL NOTES AND A SUBTLE MALT FINISH.

RHAPSODY XPA (5%).....9.25 / 14.25 / 24

A GENTLE TOUCH OF TROPICAL FRUITS IN A QUENCHABLE PALE ALE.

CLOUDBURST HAZY IPA (5.8%).....9.75 / 14.75 / 27.25

WITH NOTES OF GRAPEFRUIT AND MANDARIN THAT YOU CAN SEE, THIS HAZY IPA WILL EXCITE EVEN THE MOST OMINOUS CLOUD.

ANTHEM IPA (6.2%).....9.75 /15.25 /28.25

A WELL BALANCED IPA, WITH NOTES OF PITHY GRAPEFRUIT AND A RESIN MOUTH FEEL. THIS BEER CAN BE PAIRED WITH ALMOST ANY DISH.

HARVEST RED ALE (5.4%).....9.75 /14.75 /27.25

A DARK AND WHOLESOME RED ALE, WITH NOTES OF SUBTLE RAISIN, PLUM & CARAMEL DARKNESS.

RAMBLER HARD ICED TEA (4.5%).....10.25 /15.25 /31.25

A SPARKLING ALCOHOLIC ICED TEA WITH THE FLAVOURS OF LEMON & PEACH, TO KEEP YOU PEACHY.

GINGER BEER (3.5%).....10.25 /15.25 /30.25

NICELY BALANCED WITH JUST THE RIGHT AMOUNT OF SPICE YOU NEED IN YOUR LIFE.

-SEASONAL EXPERIMENTALS-

ASK OUR LOVELY BAR STAFF FOR THE LATEST IN
OTHERSIDE BREWERY EXPERIMENTAL BEERS



GLS / BTL

WINE

-SPARKLINGS-

ST JOHNS CRUSH PROSECCO.....12.25 / 52.25

GREEN APPLE, NASHI PEAR & WHITE PEACH

-WHITES-

INREVERIE SSB.....13.25 / 55.25

VIBRANT FRUIT NOTES WITH CITRUS FLAVOURS

PLANTAGENET CHARDONNAY.....14.25 / 57.25

TROPICAL FRUIT, MELON & STONE FRUIT AROMAS

WITH NOTES OF OAK

-ROSE-

KNEE DEEP 2023.....12.25 / 52.25

CHERRY, RASPBERRY & WHITE PEPPER

-REDS-

DOMAINE CABERNET SAUVIGNON.....12.25 / 40.25

DARK FRUITS WITH A HINT OF SPICE

PLANTAGENET SHIRAZ.....14.25 / 57.25

RED CURRENTS, JUICY PLUM FRUITS WITH A HINT OF SPICE

FAIRBROSSEN TEMPRANILLO.....14.25 / 56.25

A FOCUS ON RED FRUITS, WITH SUBTLE FLORAL AND EARTHY NOTES

COCKTAILS

MANGO MIMOSA13.25

PROSECCO, MANGO NECTAR W/ A DRIED ORANGE

SOUTH BEACH SPRITZ16.25

SOUTH BEACH APERITIVO, PROSECCO, SODA, LEMONADE

GRADA COFFEE COCKTAIL20

BRAZILIAN COFFEE WITH LOCAL GRAIN SPIRIT

PAMA MIMOSA15.25

PAMA POMEGRANATE LIQUEUR, PROSECCO, ORANGE JUICE

FRENCH KISS16

HOUSE VODKA, STRAWBERRY LIQUEUR, PINEAPPLE JUICE

IDLE HANDS, STONE FRUIT SPRITZ.....16.25

PEACH, MANGO BALANCED WITH A LOCAL ROSE

DOUBLE DARK & STORMY.....25

HOUSE SPICED RUM, OTHERSIDE'S GINGER BEER, FRESH LIME

NON-ALCOHOLIC

NON-ALC BEER

LITTLE WREN, RASPBERRY SOUR (0.5%).....10.25

HEAPS NORMAL, ANOTHER LAGER (0.5%).....9.25

HEAPS NORMAL, QUIET XPA (0.5%).....9.25

SPRITZ MOCKTAIL.....7

ORANGE, PINEAPPLE & LEMONADE

D'JANGO MOCKTAIL7

SPICY GINGER BEER, MANGO NECTAR & FRESH LIME

CRAN SPARKLING MOCKTAIL.....8

CRANBERRY JUICE, SPARKLING WATER & LIME

CAP

MINERAL SPARKLING WATER4.25

TONIC.....5.25

SPICY GINGER BEER.....4.25

SOFTIES.....6.25

COKE, COKE ZERO, LEMONADE

JUICE5.25

APPLE, PINEAPPLE, ORANGE, CRANBERRY

FLIGHTS TO NOWHERE PICK ANY 6 TAPPED BEERS FOR \$30

*Please notify us if you have any dietary requirements & we will endeavour to assist. Note that we use wheat flour in our kitchen.
(V) Vegetarian (VV) Vegan (VVO) Vegan option (GF) Gluten free (GFO) Gluten free option (DF) Dairy free (SF) Soy free.
No nuts are used in our kitchen. All Chicken cooked in White Wine (Alcohol cooked off)

SNACKS

MARINATED OLIVES (GF)(VV)	9
MIXED OLIVES WITH SALTBUSH, LEMON & JUNIPER	
CHIPS (GF)(VV)	12
WA CHIPS WITH SMOKED AIOLI & KETCHUP	
LOAD 'EM UP	
CHEESE & GRAVY (VVO).....	+4
CHICKEN & MANGO HAB. BUFFALO SAUCE (GF).....	+6
WA BEEF, GUACAMOLE & CHEESE (GF).....	+6
ARANCINI (GF)(VV)	18
5 TOMATO ARANCINI, RED PEPPER SAUCE & HERB AIOLI	
POPCORN CAULIFLOWER (GF)(VV)	17
BATTERED CAULIFLOWER PIECES, RED PEPPER SAUCE, CRISPY KALE & HERB SAUCE	
CHICKEN BITES (GF)	21
CRUMBED FRIED CHICKEN, NATIVE SEASONING, PICKLES, HERBS & HORSE RADISH AIOLI	
CHICKEN WINGS (GF)	18
5 CRUMBED FRIED WINGS WITH A CHOICE OF SAUCE: HARVEST BBQ - HERB SAUCE - MISO HOT SAUCE	
CHEF'S BOARD (V)(GFO)	33
EGGPLANT CHUTNEY, EVOO VINAIGRETTE, FRESH & DRIED FRUIT, CHEF'S SELECTION OF CHEESE & TURKISH BREAD.	
CHEF'S SALAD (VVO)(GF)(SF)	17.50
MESCLUN GREENS, MIXED VEGETABLES, SPICED CHICKPEAS, HOUSE DRESSING, CRISPY CHEESE	
ADD CHICKEN	+6
ADD BEEF	+6
CORN RIBS (V)(VVO)(GF)	14
6 RIBS OF CORN, BUTTER SPICE MIX, SRIRACHA AIOLI	
MUSHROOM TACOS (VV)	16
SLAW, SPICY MISO MUSHROOM, SALSA & GREENS	
CAULIFLOWER TACOS (VV)	17.50
SLAW, RED PEPPER SAUCE, PICKLES & HERB SAUCE	
BEEF TACOS	18.50
GUACAMOLE, BEEF, CHILLI OIL & GREENS	

PIZZAS

MARGHERITA (V)(VVO)(GFO)	22
NAP SAUCE, MOZZARELLA, GARLIC OIL & BASIL	
PEPPERONI (GFO)	26
NAP SAUCE, MOZZARELLA, PEPPERONI, CHILLI FLAKES	
BBQ CHICKEN (GFO)	32
NAP SAUCE, MOZZARELLA, BBQ CHICKEN, MUSHROOM, RED ONION, SRIRACHA AIOLI	
MORTADELLA (GFO)	27
NAP SAUCE, MOZZARELLA, MORTADELLA, WHIPPED RICOTTA, HOT HONEY	
NDUJA (GFO)	26
NAP SAUCE, MOZZARELLA, CARAMELISED ONIONS, CHERRY TOMATOES, NDUJA, PARMIGIANO REGGIANO & GREENS	
PINEAPPLE EXPRESS (GFO) (VVO) (V)	27
NAP SAUCE, MOZZARELLA, RED ONION, CHARRED CORN & CAPSICUM WITH CRISPY CARROT, PICKLED PINEAPPLE, OREGANO	
MAINS	
NOWHERE PARM (GF) (V) (VVO)	30
WA CHICKEN SCHNITZEL OR A PLANT BASED SCHNITZEL WITH NAP SAUCE & MOZZARELLA, WITH A SIDE OF SALAD & CHIPS.	
CHEESE BURGER (GFO)	26
HARVEY BEEF PATTIE, CHEESE, GREENS, KETCHUP, MUSTARD, ONION, PICKLES & CHIPS	
ADD PATTIE	+6
VEG BURGER (GFO) (VVO)	26
VEG PATTIE, EGGPLANT & APRICOT CHUTNEY, GREENS, CARAMELISED ONIONS & PICKLES.	
CHICKEN PANINI (GFO)	27
WA CHICKEN SCHNITZEL, ORANGE SESAME YUZU SLAW, PICKLES & CHIPS.	
VEG. STEAK SANDWICH (VVO)	27
SPICY MISO TEMPEH, BRAISED ONION, GREENS, SRIRACHA AIOLI & CHIPS	
SCOTCH FILLET (GF)	42
7 DAY DRY AGED 250G SCOTCH FILLET, M/R WITH CHIPS, SALAD & YOUR CHOICE OF SAUCE; DASHI BUTTER / RED WINE JUS	



KIDS MEAL \$15

KIDS BURGER SLIDER (GFO+2)(VVO)
WA BEEF PATTY, TOMATO KETCHUP, CHEESE ON A SLIDER BUN WITH CHIPS
FISH & CHIPS
4 FISH NUGGETS WITH CHIPS
KIDS MINI PIZZA (VO)
NAP BASE & MOZZARELLA
KIDS CHICKEN BITES (GF)
CRUMBED CHICKEN WITH CHIPS
CORN RIBS (VVO)
BUTTERED CORN RIBS WITH CHIPS

DESSERTS

CHURROS (VVO)	14
WITH VANILLA ICE CREAM & SALTED CARAMEL DRIZZLE	
ICE CREAM BOWL (V)(VVO)	7
CHOICE OF CARAMEL OR PASSIONFRUIT TOPPING	
TIRAMISU	14 / 20
CONTAINS EGGS, CAFFEINE & DAIRY	