

FOOD MENU

KITCHEN HOURS
SUN – THURS: 12 – 2 & 5 – 8
FRI & SAT: 12 – 2 & 5 – 8.30



@hemingwaysfnq
facebook.com/hemingwaysportdouglas
hemingwaysbrewery.com

SHARES

fries tomato sauce, rosemary salt <i>v</i>	9. ⁵
honey hoisin sticky wings toasted sesame seeds, kewpie mayo	18. ⁸
porcini mushroom & truffle arancini parmesan cheese & garlic aoili <i>v</i>	17. ⁰

SALADS

brewers cobb salad ‘the big salad’ beer can chicken, bacon, cherry avocado, boiled egg, baby gem lettuce, cucumber, hemingway’s ranch sauce	26. ⁵
leafy green pickled red onion, tomato, cucumber, sherry vinaigrette dressing <i>gf ve</i>	10
ADD TO SALAD: beer can chicken	6
crispy bacon	4
boiled egg <i>v</i>	4
½ avo <i>v</i>	2

FOR THE KIDS

pasta bolognese	
battered fish & chips	
mini margarita pizza <i>v</i>	
mini bacon & cheese pizza	

ALL
\$9.⁹

SOMETHING SWEET

cheesecake on a stick – 15
dixie cup - 5

LOADED

1.6% Credit Card Charge, 10% Public Holiday Charge Applies

v vegetarian, *ve* vegan, *gf* gluten free

please have your table number ready when ordering

DRINKS MENU

WINES

WHITE

catalina sounds Sauv Blanc Marlborough, NZ, 2018	11	47
cake Pinot Gris Adelaide Hills, SA, 2018	9	41
aquilani Pinot Grigio Veneto, Italy, 2018	10	45
giant steps Chardonnay Yarra Valley, VIC, 2018	13	59

RED

mountadam Cabernet Sauvignon Barossa Valley, SA, 2018	10	41
fat bastard Pinot Noir Languedoc, France, 2017	10	41
rockbare Shiraz McLaren Vale, SA, 2018	11	46

ROSE

aix Rose Cotes du Prov, France, 2018	12	57
--	----	----

BUBBLES

first creek NV Cuvée Hunter Valley, NSW	9	39
mojo Moscato SA	9	39
dalz otto Prosecco NV King Valley, VIC	10	45

COCKTAILS

BY THE GLASS

aperol spritz aperol aperitif, first creek cuvée, soda water, fresh oranges	18	wasabi basil smash devil’s thumb rainforest gin, wasabi, lemon juice, basil syrup, aquafaba	18
mojito bacardi blanca rum, fresh limes, mint, simple syrup, soda water *traditional, watermelon, or cucumber	18	passionfruit spritz passoa passionfruit liqueur, brookvale ginger beer, fresh lime & passionfruit garnished with mint	18
margarita corazon blanco tequila, triple sec liqueur, lime juice, simple syrup - traditional or watermelon	18	cucumber gin fizz bombay dry gin, st germaine liqueur cucumber & elderflower syrups, lemon juice, aquafaba foam, soda	18
espresso martini vanilla vodka, kahlua coffee, frangelico hazelnut & white crème de cocoa liqueurs, little drippa cold drip coffee	18	four mile mule bacardi blanca rum, elderflower liqueur lychee, lime & apple juice, aquafaba rhubarb bitters, brookvale ginger beer	18
daintree g&t devils thumb rainforest gin, cucumber, syrup, lime juice, basil, tonic water fresh cucumber & kaffir lime leaves	18	watermelon & lychee caprioska house infused vanilla vodka, fresh watermelon, lychee & lime juice, watermelon syrup, topped with soda	18

BY THE CARAFE

mojito bacardi blanca rum, fresh limes, mint, simple syrup, soda water	30	mango spritz lemonade, soda water, fresh lime fresh mint, mango syrup	9
passionfruit spritz passoa passionfruit liqueur, brookvale union ginger beer, fresh passionfruit, mint & lime	30	strawberry spritz lemonade, soda water, fresh lime fresh mint, strawberry syrup	9



BEER SLUSHIE 12

FROZEN BLEND OF
SEASONAL FRUITS,
TROPICAL BEER AND
EXOTIC FLAVOURS

see bar staff for the
flavour of the week

PIZZA

margherita cherry tomatoes, bocconcini, mozzarella, san marzano tomato base, basil <i>v</i>	19. ⁰
mushroom zucchini, artichoke, wild rocket, green chillies, mozzarella, goat’s cheese confit garlic base <i>v</i>	25. ⁰
peri peri chicken red peppers, corn, chillies, spring onion, jalapenos, mozzarella, perinaise & marzano tomato base	26. ⁶
prawn & spicy chorizo onion, feta, red peppers, mozzarella, san marzano tomato base, parsley, garlic oil	27. ⁹
fig & prosciutto prosciutto, fig jam, pear, goat’s cheese, honey, rocket, mozzarella <i>v</i>	26. ⁰
add gluten free base	5
add vegan cheese	2

FROM THE SEA

betty’s beer battered fish & chips lemon pepper battered local mackerel, fries, tartare sauce, lemon cheek	26. ⁹
fresh local prawns (300g) lemon cheek, marie rose sauce <i>gf</i>	28. ⁹
cajun salt & pepper squid pickled cucumber, onion, coriander, pineapple slaw & lime aoili	22. ⁵

OUR BEERS

TUNNEL 10 lager IBU 18, ABV 4.2% A light bodied, refreshing, clean lager with a subtle, grassy spicy hop note and	SML 6. ⁰	LRG 9. ⁰
During construction of the Cairns - Karunda in 1910, a landslide downed Tunnel 10 and supply of ale. With beer as motivation, rolled barrels of brew around a mountain to ensure cheer was served.		
THE PROSPECTOR pilsner IBU 17, ABV 4.5% A Bohemian style Pilsner with biscuity, bready malt flavour, and subtle floral and lime with a prominent bitter finish.	6. ⁵	9. ⁵
James Mulligan was the first to find gold in Palmer River. It was because of his thirst for adventure and tireless efforts that Port came to be. His story inspired the brew you hold.		
MR WONG hefeweizen IBU 8, ABV 5.2% A traditionally styled Hefeweizen with clove a banana aroma, medium body, low bitterness and a tart, spritzzy character.	6. ⁵	9. ⁰
Surprisingly to many, it was the Chinese who first introduced bananas into Australia. Workers Mr Wong left the goldfields for another kind gold, the banana, establishing plantations in the 1800s around Far North Queensland.		
7th HEAVEN tropical ale IBU 25, ABV 4.5% Aromas of pineapple and juicy citrus. Easy drinking with low bitterness levels and a bright finish. A refreshing and sessionable beer.	6. ⁵	9. ⁵

Visiting FNQ, you soon discover why many come for a getaway, and a good many never go home It’s a feeling that can’t be explained on the back of a beer, and yet we’ve somehow managed capture it in one.

TAKEAWAY BEERS

available as single cans,
6 packs or cases

CANE CUTTER mid strength lager	-	14. ⁰⁰	44. ⁹⁵
TUNNEL 10 lager	5. ⁰	23. ⁹⁵	54. ⁹⁵
THE PROSPECTOR pilsner	5. ⁵	25. ⁹⁵	59. ⁹⁵
MR WONG hefeweizen	5. ⁵	25. ⁹⁵	59. ⁹⁵
7TH HEAVEN tropical ale	5. ⁵	25. ⁹⁵	59. ⁵⁰
PITCHFORK BETTY'S pale ale	5. ⁵	25. ⁹⁵	59. ⁵⁰
DOUG'S COURAGE xpa	6. ⁰	27. ⁹⁵	63. ⁵⁰
CORAL CAY west coast ipa	7. ⁰	32. ⁵	74. ⁰

MIXED 6 PACK from 23



↑
HEMINGWAY’S
BREWERY



↑
HEMINGWAY’S
BREWERY



CANE CUTTER mid-strength lager	SML 5. ⁰	LRG 7. ⁰
IBU 16, ABV 3.5% Clean, citrus flavours on the palate with light Tropical passionfruit and watermelon aromas.		

Post WW2 an influx of immigrants found work or sugarcane farms. They worked in the sweltering sun stopping only for a quick slug of water, Strengthening an industry that FNQ was built on. Cheers to the unnamed canecutters of our region

PITCHFORK BETTY’S pale ale	6. ⁵	9. ⁵
IBU 35, ABV 5.1% A flavourful Pale Ale with biscuity and caramel sweetness balanced by a hearty bitterness and distinct citrussy and tropical fruit hop aroma.		

She ruled a local watering hole not with an iron fist but with her trusted and slightly rusted pitchfork. A staunch defender of the good times and good life in Port Douglas, she has inspired the beer you hold in your hand.

DOUG’S COURAGE xpa	6. ⁵	9. ⁵
IBU 41, ABV 5.6% A full bodied and flavoured XPA with intense citrus and resinous hop bitterness and aroma complimented by a toffee and caramel backbone.		

March 16, 1911 - the day Port Douglas was levelled by the mother of all cyclones. Battered but hardly beaten, a band of courageous locals rebuilt to continue the story of the place we love.

CORAL CAY west coast ipa	8. ⁰	11. ⁰
IBU 65, ABV 6.5% Golden in colour with piney and fruity aromas. Clean, malt supporting a citrussy and resinous hop flavour bridging into a true West Coast style bitterness.		

The historic lighthouse on Low Isles, built in 1878 stands tall on the idyllic setting. The beauty of this coral formed island and the surrounding waters makes this a Port Douglas locals favourite.

