

FOOD MENU

KITCHEN HOURS
LUNCH: 12 – 2.30
DINNER: 5 – 8.30

@hemingwaysfnq
facebook.com/hemingwaysportdouglass
hemingwaysbrewery.com

SHARES

- fries**
tomato sauce, house made seasoning *v* 9.⁹
- loaded nacho potato gems**
guacamole, sour cream, cheese sauce
pico di gallo, bacon, spring onions *vo* 20.⁰
- chicken wings (choose 1 flavour):** 19.⁵
spicy buffalo, blue cheese dip
bourbon & maple syrup glaze
blackberry bbq
- flatbread w trio of toppings**
pesto & artichoke, tomato, onion & basil
bruschetta and mozzarella, topped with
shaved parmesan *v* 23.⁰
- cured meat board**
selection of 3 cured meats, 2 cheeses,
olive tapenade, dill pickles & sourdough
mini rolls 25.⁵

SALADS

- the kale**
roasted chickpeas, watermelon radish,
avocado, house made carrot, ginger &
sesame dressing *ve* 22.⁰
- brewer's big cobb salad**
chicken breast, bacon, cherry tomato,
avocado, boiled egg, gem lettuce, corn,
cucumber, hemingway's ranch sauce 26.⁵
- garden side salad *gf ve***
leafy greens, cherry tomatoes, onion 4.⁰
- ADD TO SALAD:**
chicken breast 5.⁰
bacon, boiled egg, avo, fetta 4.⁰

BURGERS

- all burgers served with fries & tomato sauce*
- the hero burger**
wagyu beef pattie, cheddar, bacon,
onion jam, lettuce, tomato & mayo 25.⁵
 - the cheesy burger**
wagyu beef pattie, cheddar, pickles,
red onion, bbq sauce, mayo 23.⁰
 - the fish burger**
battered reef fish, fresh lettuce, tomato,
lime & coriander mayo, pineapple slaw 26.⁰
 - the halloumi burger**
grilled halloumi, fresh lettuce, tomato,
mango chutney *v* 24.⁰
 - ADD TO BURGER:**
extra pattie, bacon, avo *v* 4.⁰ *gf* bun 5.⁰
extra cheddar 2.⁰ side salad 4.⁰

FROM THE LAND

- shared smoked taco plate**
pulled chipotle chicken, pork & beef,
pico de gallo, corn salsa, salsa verde,
coleslaw, flour tortillas *qfo* 49.⁵
add guacamole or sour cream 4.⁰
- ginger & soy glazed pork belly**
sweet potato puree, seasonal green
vegetables, apple crisps 38.⁵

FOR THE KIDS

- battered fish & chips**
- chicken nuggets & chips**
- mini margherita pizza *v***
- mini hawaiian pizza**
- pasta bolognese**

ALL
\$9.⁹

PIZZA

- margherita**
cherry tomatoes, fior di latte, mozzarella,
san marzano tomato base, basil *v* 23.⁰
- with prosciutto 27.⁰
- mushroom**
sliced mushrooms, rocket, truffle
mozzarella, fior di latte cheese,
mushroom duxelles base *v* 28.⁰
- tropical chicken**
chicken, capsicum, spring onion, chilli
pineapple, lime & coriander mayo,
mozzarella, san marzano tomato base 26.⁰
- spicy italian sausage**
nduja paste, mozzarella, fior di latte,
parsley, san marzano tomato base 26.⁰
- thai prawn**
capsicum, sesame seeds, coriander,
mozzarella, thai coconut curry base 28.⁰

- ADD TO PIZZA:**
vegan cheese 2
gluten free base 5

FROM THE SEA

- betty's fish & chips**
hemingway's beer and lemon pepper
battered reef fish, fries, garden side
salad, tartare sauce, fresh lemon 28.⁵
- fresh local prawns (300g)**
lemon cheek, marie rose sauce *gf* 28.⁹
- cajun salt & pepper squid**
pickled cucumber, onion, pineapple
slaw, lime & coriander mayo 22.⁵

TAKEAWAY BEERS

available as single cans,
6 packs or cases

- CANE CUTTER** - 14.⁰⁰ 44.⁹⁵
mid strength lager
- TUNNEL 10** 5.⁰ 23.⁹⁵ 54.⁹⁵
lager
- THE PROSPECTOR** 5.⁵ 25.⁹⁵ 59.⁹⁵
pilsner
- MR WONG** 5.⁵ 25.⁹⁵ 59.⁹⁵
hefeweizen
- 7TH HEAVEN** 5.⁵ 25.⁹⁵ 59.⁵⁰
tropical ale
- PITCHFORK BETTY'S** 5.⁵ 25.⁹⁵ 59.⁵⁰
pale ale
- DOUG'S COURAGE** 6.⁰ 27.⁹⁵ 63.⁵⁰
xpa
- CORAL CAY** 7.⁰ 32.⁵⁰ 74.⁰⁰
west coast ipa

MIXED 6 PACK from 23



SOMETHING SWEET

dixie cup - 5

HEMINGWAY'S
BREWERY

HEMINGWAY'S
BREWERY

please have your table number ready when ordering 1.6% CC Charge, 10% Public Holiday Charge *v* vegetarian, *ve* vegan, *gf* gluten free *o* option

DRINKS MENU

WINES

- | WHITE | SML | LRG | BTL |
|--|-----|-----|-----|
| catalina sounds, sauv blanc
Marlborough, NZ, 2021 | 11 | 15 | 49 |
| credaro 5 tales, pinot gris
Margaret River, WA, 2021 | 10 | 14 | 42 |
| aquilani, pinot grigio
Friuli, Italy, 2020 | 10 | 14 | 44 |
| snake + herring tough love, chard
Margaret River, WA, 2021 | 11 | 17 | 53 |
| RED | SML | LRG | BTL |
| mountadam five-fifty, cab sauv
Barossa, SA, 2018 | 10 | 14 | 42 |
| fat bastard, pinot noir
Languedoc, France, 2020 | 10 | 14 | 45 |
| rockbare, shiraz
McClaren Vale, SA, 2018 | 11 | 15 | 49 |

ROSE

- | ROSE | SML | LRG | BTL |
|---|-----|-----|-----|
| aix, rosé
Cotes du Prov, France, 2020 | 12 | 16 | 57 |

BUBBLES

- | BUBBLES | SML | LRG | BTL |
|---|-----------------|-----|-----|
| first creek, cuvée
Hunter Valley, NSW, NV | 10 | - | 43 |
| mojo, moscato
SA, NV | 9. ⁰ | 13 | 39 |
| dalz otto, prosecco
King Valley, VIC, NV | 11 | - | 47 |

COCKTAILS

BY THE GLASS

- | | |
|---|--|
| aperol spritz
aperol, first creek sparkling wine,
soda water, fresh orange 19 | espresso martini
cold drip coffee, kahlua
* classic, mint slice or peanut butter 19 |
| mojito
bacardi blanca rum, fresh limes &
simple syrup, soda water 19 | watermelon & lychee caprioska
vanilla vodka, watermelon, lime &
lychee juice, watermelon syrup, soda 19 |
| pina colada
devil's thumb cane spirit, coconut rum,
coconut, pineapple 19 | strawberry & basil smash
devil's thumb signature gin, basil,
strawberry, lemon juice 19 |
| margarita
carazon tequila, triple sec, lime juice,
* traditional, watermelon or spicy 19 | spicy mezcal
mezcal, grapefruit, cucumber,
lavender, jalapeno, lime 19 |

GIN LOVERS

- all made using local Devil's Thumb Distillery gin*
- | | |
|--|---|
| daintree g&t
rainforest gin, cucumber juice, 18 | devil's thumb distillery gin paddle
discover local craft gin
try all 3 gins
paired with garnishes and
fevertree tonic 18 |
| gin garden
signature gin, lavender, grapefruit
butterfly pea, black peppercorn 18 | devil's thumb rainforest
devil's thumb signature
navy gin, house made herb syrup,
blood orange, salt 18 |

BY THE CARAFE

- | | |
|--|--|
| mojito
bacardi blanca rum, fresh limes,
mint, simple syrup, soda water 30 | passionfruit spritz
passoa passionfruit liqueur,
brookvale union ginger beer, fresh
passionfruit, mint & lime 30 |
|--|--|

MOCKTAILS

- | | |
|--|--|
| mango spritz
lemonade, soda water, lime juice
fresh mint, mango syrup 9. ⁰ | strawberry spritz
lemonade, soda water, lime juice
fresh mint, strawberry syrup 9. ⁰ |
|--|--|

OUR BEERS

TUNNEL 10

- lager**
IBU 18, ABV 4.2%
A light bodied, refreshing, clean lager
with a subtle, grassy spicy hop note
and crisp finish.

THE PROSPECTOR

- pilsner**
IBU 17, ABV 4.5%
A Bohemian style Pilsner with biscuity,
bready, malt flavour, and subtle floral and
lime aroma with a prominent bitter finish.

MR WONG

- hefeweizen**
IBU 8, ABV 5.2%
A traditionally styled Hefeweizen with
clove banana aroma, medium body, low
bitterness and a tart, spritzzy character

7th HEAVEN

- tropical ale**
IBU 25, ABV 4.5%
Aromas of pineapple and juicy citrus. Easy
drinking, low bitterness levels and a bright
finish. A refreshing and sessionable beer.

LIMITED RELEASE

- something different**
In addition to our permanent range of beers,
we also regularly update our taps with new
and seasonal product developments and
3rd party beers from other craft breweries

OTHER BEERS

- | | |
|--|--|
| heaps normal xpa
alcohol free beer 9. ⁰ | two bays pale ale or xpa
gluten free beer 11. ⁰ |
|--|--|

SML LRG



6.⁵ 9.⁵



6.⁵ 9.⁵



6.⁵ 9.⁵



6.⁵ 9.⁵



SML LRG



7.⁰ 10.⁰



7.⁰ 10.⁰



8.⁰ 11.⁰



8.⁰ 11.⁰

