SHARING IS CARING

OUR FAMOUS WINGS

Salt & Pepper \$19

w/ lime aioli (20)

Buffalo \$19

w/ blue cheese sauce (20)

Smokey BBQ \$19

w/ lime aioli (20)

Fire Starter \$14

w/ ranch sauce (10)



Trio of Wings \$19

Buffalo, Smokey BBQ, Salt & Pepper (20) w/ ranch sauce



Grain Store Fries	\$9	GO Garlic & Parmesan Pizza Strips	\$13
w/ lime aioli dip GF Buttermilk Fried Chicken (6) w/ pesto aioli dip	\$17	Onion Rings w/ smokey BBQ sauce	\$12
Sticky Pork Belly Bites served w/ slaw	\$23	Jalapeño Poppers (6) w/ ranch dressing	\$15
Arancini (6) of pumpkin, pesto & feta served w/ rocket salad	\$16	LOADED FRIES	GFO
Salt & Pepper Squid w/ rocket, slaw & lime aioli	\$20	Disco Fries w/ melted cheese topped w/ gravy	\$14
Soft Taco (2) all w/ slaw & avocado Beef filled w/ chilli beef	\$16	Maple Pork Fries w/ BBQ maple pulled pork shoulder, bacon & chipotle aioli	\$19
or Chicken w/ grilled chicken or Fish w/ beer battered barra or Veg w/ veg' 5 bean & corn chilli		Buffalo Chicken Fries w/ buttermilk fried chicken, ranch & buffalo sauce	\$17
Quattro Taco one each of the above 4 tacos	\$27	Chilli Cheese Fries w/ chilli beef, bacon & ranch sauce	\$17

Gluten Free bases available - Add S4	GFO	Chicken Scorcher HST	\$24
Margherita [Vegan Option + \$2.5]	\$18,,,	hickory sun-dried tomatoes, jalapeños, spanish onion & rocket on buffalo sauce base	
tomato base, fresh basil & bocconcini	1111111	Fire it up, add Firestarter sauce \$2	
Baked Pumpkin [Vegan Option + \$2.5] sun-dried tomato, baby spinach, onion, mushrooms, pine nuts & halloumi	\$21	Grain Supreme chicken, chorizo & pepperoni, house-made	\$25
3 Little Pigs smoked ham, pulled pork, crisp bacon, spanish	\$24	BBQ base w/ baby spinach, spanish onion, mushrooms, red capsicum & chipotle aioli topping	
onion, charred pineapple & sliced apple	769 2	Cheeseburger	\$23
Philly Cheesesteak brisket, roasted red peppers, shallots, spanish	\$23	angus beef, bacon, diced onion, pickles, american mustard & a liquid cheese swirl	
onion, mushrooms & american cheddar	120 11. 15.16.53	Caramelised Beetroot & Goats Cheese	\$21
Pepperoni	\$20	hickory smoked sun-dried tomatoes, goats cheese, rocket, pesto & mozzarella	·
on house made neapolitan base w/ mozzarella & pesto aioli swirl		[Vegan Option + \$2.5]	



THE BURGER LIST

Grain Burger w/ angus beef patty, bacon, lettuce, tomato, American cheddar, coney island mustard, pickles & Grain sauce	\$18	WhoopAss Beef Burger w/ angus beef patty, bacon, lettuce, tomato, American cheddar, onion rings, hickory sun-dried tomatoes, jalapeños & smokey BBQ sauce	\$19
Classic Cheeseburger w/ angus beef patty, onion, pickles, American mustard & ketchup Add extra pattie \$5	\$17	BBQ Pork Belly Burger w/ Grain slaw & aioli + smokey BBQ sauce	\$21
HST Buffalo Beef Burger w/ angus beef patty, bacon, baby spinach, chunky blue cheese & spicy buffalo sauce	\$20	American Burger w/ angus beef patty, trash can pickles, lettuce, tomato, American cheddar, diced raw onions, mustard & Newcastle Chilli Bros x GS Sriracha ketchup	\$18
Veg' Burger [Vegan Option] w/ grilled zucchini, fried halloumi, lettuce, corn and bean salsa & beetroot tzatziki	\$19	W crispy fried Louisiana chicken, lettuce, creamy blue cheese sauce & spicy buffalo sauce.	\$18
Spiced Lamb Burger w/ free range Cowra lamb, cos lettuce, tomato, beetroot tzatziki & goats cheese aioli	\$21	Newy Cheesesteak Burger w/ sliced brisket, onion, gravy, green peppers, mozzarella & American cheddar	\$18
BBQ Chicken Burger w/ Grain fried chicken, bacon, American cheddar, Grain slaw & smokey BBQ sauce	\$18	GERC	



*Gluten Free bun & fries available

*Add Bacon to any burger

\$3.5 \$3

\$25

\$21





\$18

\$18

\$24

FRESH FROM THE GARDEN

GF Lamb Quinoa Salad w/ free range Cowra lamb, baby spinach,

beetroot, dates, quinoa & fresh orange w/beetroot tzatziki

Classic Chicken Caesar Salad

w/ grilled chicken, crispy bacon, cos lettuce, croutons, soft egg & caesar dressing

Warm Beetroot Salad

w/ rocket, roasted cashews, goats cheese & cherry tomatoes [Vegan Option + \$2.5]

Baked Pumpkin Salad
w/ spinach, cucumber, sun-dried to

w/ spinach, cucumber, sun-dried tomato, spanish onion, pine nuts, honey-mustard dressing & balsamic glaze [Vegan Option]

Chicken & Mango Salad

w/ grilled chicken, spinach, cucumber, charred corn, spanish onion, mango & pomegranate

Add Chicken // Chorizo \$4



THE MAIN EVENT

GFO	250g New York Sirloin 'Nolan Private Selection' served w/ charred corn, Grain slaw, spiced potatoes & a porter jus	NOLAN	\$35	Bangers & Mash beef cumberland sausage on a bed of chive mash w/ onion rings & gravy	\$26
GFO	350g Scotch Fillet 'Nolan Vale 90 Day Grain Fed' served w/ charred corn, Grain slaw.	Vale	\$43	Pacific Ale Fish & Chips Stone & Wood battered barramundi fillets served w/ salad	\$24
	spiced potatoes & a porter jus	,		The Brewers Plate	\$41
GFO	Full Rack USA Pork Ribs basted in our house smokey BBQ s & served w/ Grain slaw & fries	auce	\$58	w/ sliced brisket, chorizo, pulled pork, pepperoni, chat potatoes, crispy kale, slaw, house smokey IPA BBQ sauce & a milk bun	
	& served w/ Grain slaw & iries	I/2 Rack	\$30	Creamy Pesto & Pumpkin Fettuccini	\$22
GFO	Rib & Wing Plate w/ 1/2 rack of pork ribs & [6] buffa smokey BBQ sauce served w/ Grain	•	\$38	w/ baked pumpkin, pesto & spinach in a creamy white wine sauce tossed through fettuccini	
GF	Crispy Skinned Salmon Fil w/ crushed dill potatoes, asparagus & miso aioli		\$32	Add grilled chicken or chorizo \$4	



Sticky Date Pudding

w/ butterscotch sauce & vanilla bean ice-cream

Peanut Butter Choc Brownie

w/ chocolate ganache & vanilla bean ice-cream

KIDS \$12

Chicken Nuggets

w/ fries

Cheeseburger

w/ beef, cheese, ketchup & fries

Chicken Tender Wrap

w/ fries

Ham & Cheese Pizza

Chicken Salad [No dressing)

Fish n Chips

All kids meals include carrot & cucumber sticks

Includes ice block & activity pack



COCKTAIL BOARD

PURPLE HAZE

Archie Rose Vodka, Blackberry Liqueur, Fresh Lemon Juice & Simple Syrup

\$19

WHISKEY SOUR

Hellyers Road Single Malt, Bitters, Fresh Lemon Juice & Simple Syrup

\$19

THE BOTANIST

Adelaide Hills 78
Degrees Dry Gin,
Archie Rose Vodka,
Raspberry Liqueur,
Fresh Lime, Cranberry
& Apple Juice

\$18

OLD GRAIN FASHIONED

Buffalo Trace Bourbon Whiskey, Blood Orange Liqueur, Angostura Bitters, Simple Syrup

\$19

As you will see as you read through this menu, our cocktail list is rather modest. This is purely so you don't feel overwhelmed by choice. However, if there is a drink you would like us to prepare that doesn't appear on our list, please feel free to ask.

Our staff are on hand to answer any questions you may have, so be sure to take advantage of their knowledge

and enthusiasm.

ESPRESSO MARTINI

Archie Rose Vodka, Manly Spirits Black Fin Cold Brew, Hellyers Road Cream Liqueur, Simple Syrup

\$19





100% HUNTER VALLEY

WINE LIST

Variety	Winery	I50ml	750ml
Rosé (2018)	De Iuliis Wines	\$9	\$40
Moscato (2018)	Audrey Wilkinson	\$9	\$40
Grain Store Cab Sauv (2016)	Tamburlaine [Organic]	\$8	\$38
Charmless Man (2018) Alicante, Tempranillo, Shiraz	Vinden Headcase	\$9	\$40
Basket Press Shiraz (2017)	Vinden Estate	\$12	\$55
Pinot Noir (NV)	Scarborough	\$9	\$40
Merlot (2017)	Margan Family Wines	\$10	\$45
Tempranillo (2014)	Glandore	\$9	\$40
Tempranillo (2016)	Headcase by Vinden Estate	-	\$65
Shiraz Touriga (2017)	De Iuliis Wines	-	\$74

Lakes Folly

Usher Tinkler

Andrew Thomas Wines

375/750ml

DESSERT	8
FORTIFIE	D

Liqueur Shiraz The Brave Ballabourneen

Glass \$6 // Bottle \$32

Late Picked Semillon De Iuliis Wines

Glass \$6 // Bottle \$32

Muscat

\$125

\$125

\$140

\$69

Tamburlaine [100% Organic]

Glass \$9

Poppet Head Port

Stonehurst

Glass \$7

Tinklers

MrT's very Rare 20 Year Old

Fortified Verdelho

Glass \$12

Small Acres Cyder

Pommeau

Glass \$11



Cabernets (2016/13)

Reserve Shiraz (2017)

Kiss Shiraz (2016)

Grain Store Sauv-Blanc (2017)	Tamburlaine [Organic]	\$8	\$38
Verdelho (2018)	De Iuliis Wines	\$9	\$40
Pinot Grigio (2018)	David Hook	\$9	\$40
Riesling (2017)	Pokolbin Estate	\$9	\$40
Sémillon (2016) Braemore	Andrew Thomas Wines	\$13	\$58
Chardonnay (2016)	Scarborough	\$10	\$45
Chardonnay (2015/17)	Lakes Folly 375/750ml	\$69	\$125
Brut Cuvee (NV)	Peterson House	\$12	\$44
Pink Blush	Peterson House	\$12	\$44

CIDER

Hills Cider [South Australia] Pear 5.0% \$8.5 Apple & Ginger 8.0% \$9

Willie Smiths [Tasmania]

Organic Apple 5.0% \$11 Traditional Apple 5.4% \$11 Bone Dry 7.2% \$14

750ml

23 Varieties 5.0%

\$45

"Spoil yourself, this cider is guaranteed to please"



ABOUT US

The Grain Store boasts a tap list totalling 21, featuring 100% independently owned and 100% Australian brewed beers and ciders. This makes it one of the largest independent tap lists in Australia. This allows us to always have the beer style of your liking available on tap at any given time to match up perfectly with our menu offerings. So whether it's a crisp lager, hoppy IPA, robust porter, or dessert stout, and everything else in between, it will be there for you to pair with our fresh, tasty food offerings.

We pride ourselves on supporting the 100% independent Australian brewers and we put some extra effort into supporting all our local (Hunter & Northern NSW) breweries! The Australian beer industry has come a long way over the last few years with huge growth in the number of breweries now dotted around the Australian landscape, with more & more coming online every month.

This is great news for the beer consumers & for us, as we look forward to bringing you more variety of fresh local Aussie independent beer on our taps. So thank you for coming in and allowing us to share our knowledge and open your eyes to the world of independent beer, and the amazing beer taste experiences and food pairing opportunities it can give you!

Good people drink good beer!

Cheers







SUPPORTER