

HEYDAY

FOOD

BEER CO

BAR SNACKS MENU HOURS Mon/Tue 3pm – close Wed/Thu 11am – 3pm & 9pm – close Fri/Sat/Sun 9pm – close (times may vary)
 MENU HOURS Wed/Thu 3pm – 9pm Fri/Sat/Sun 11am – 9pm (times may vary)

TRIPLE COOKED HAND CUT WEDGES w/ HOUSEMADE AIOLI (v)

small	7
large	10
add beef gravy	+3
add sweet chilli & sour cream	+3
add housemade chipotle aioli	+3
add tasty cheese	+3

CRISPS & KIWI DIP (v)	16
kettle potato crisps w/ classic kiwi dip	

GUACAMOLE w/ JALAPEÑO CORN CHIPS SEASONAL (vegan/v/gf/df)	16
classic Mexican guacamole w/ avocado, tomato, onion, green chilli & lime juice	

CHORIQUESO	18
melted tasty cheese w/ artisan chorizo, martajada sauce, coriander microgreens served w/ soft corn tortillas	

SPICY CAULIFLOWER (v/df)	15
battered cauliflower w/ Heyday beer & Southward chilli gin tossed in a housemade chile de arbol buffalo style sauce w/ coconut & cashew dip & celery	

BEETROOT SALAD (v/gf)	20
housemade fermented beetroot, ricotta cheese, baby spinach & walnuts w/ blood orange vinaigrette	

HEYDAY FRIED CHICKEN (df)	22
free range fried chicken & housemade pickled celery w/ housemade Heyday beer BBQ sauce, or w/ housemade ricotta & habanero puree	
regular	40
large	+3
extra housemade Heyday BBQ sauce	+3
extra housemade ricotta & habanero puree	+4
add a side of triple cooked hand cut wedges	

FISH & CHIPS (df)	22
battered catch of the day w Heyday beer & Southward chilli gin w/ triple cooked hand cut wedges served w/ housemade tartare sauce or housemade chipotle aioli	

CEVICHE SEASONAL - may vary (gf/df)	22
raw catch of the day marinated to order in lime juice w/ red onion, green chilli, cucumber, avocado, guajillo chilli powder & coriander microgreens	

VEGAN AGUACHILE ROJO xxx SPICY (vegan/gf/df)	22
shiitake & flat mushrooms, marinated in Mexican chile de arbol & lime juice w/ red onion, cucumber, wakame & coriander microgreens	

BURGERS

PASTOR FISH BURGER	22
catch of the day marinated w/ pastor sauce (Mexican sauce w/ guajillo chilli, achiote paste, pineapple & spices) grilled w/ roasted pineapple puree, tomato & lettuce on a rye brioche bun	
add a side of triple cooked hand cut wedges	+4

BEEF BURGER	22
free range beef pattie, artisan scotch bacon, chocolate malt caramelized onion, Massimo's scamorza affumicata cheese, tomato, lettuce & housemade wholegrain mustard on a rye brioche bun	
add a side of triple cooked hand cut wedges	+4

VEGAN BURGER (vegan/v)	22
mock chicken & mushroom pattie, grilled eggplant, vegan cheese, baby spinach & tomato w/ chipotle peanut sauce on a multigrain vegan bun	
add a side of triple cooked hand cut wedges	+4

EXTRAS

beef gravy, housemade aioli, sweet chilli & sour cream, Heyday beer BBQ sauce, housemade ricotta & habanero puree 3
 side of small triple cooked hand cut wedges 4

SHARING PLATTERS by prior arrangement / events only. email bookings@heydaybeer.com
 selection of crackers, fresh fruits, pickled veges, olives & condiments w/

CHEESE selection of cheeses 55 | ANTIPASTO selection of cured meats 55
 COMBINED selection of cheeses & cured meats 75