

The Client

<http://www.burgerliquor.co.nz/>

<https://www.facebook.com/burgerliquor/>

<https://www.instagram.com/burgerliquor/?hl=en>

Business Strategy

Burger Liquor is a small local burger diner in the heart of Wellington City on Willis Street. They are a street art and music inspired burger bar. A few of their burgers are named after rap and music artists. Since their main store has closed for earthquake reconstruction they are looking at some new improvements. Burger Liquor wants a self service system that is accessible on the customers phones and the restaurants tablets, which will be mounted to the bar and desktop screens, which will be mounted to tables. This system will allow customers to order food to eat in or takeaway while being able to customize your meal for allergies or taste. Within the app you will also be able to call over a waiter / waitress if you need help or want to order through them. There will also be a section to review Burger Liquor. The design will follow their current design scheme from their menu and restaurant, fun and vibrant.

To say that my design is a success, I would have designed a self service system that can be accessible on mobile, tablets and desktop screens with features to customize your meal, call the waiter over and review Burger Liquor. These features will be tested through user testing then gathering feedback and reviewing it.



Stakeholders

- Owner
- Management
- Employees
- Customers
- Alcohol suppliers
- Food suppliers

Hypothesized Target Audience

Primary

- 50/50 Male and Female
- 20 - 25 years old
- Lives in city center or close by suburbs
- Student and part time worker
- Networks: Facebook and Instagram
- Likes to go out to eat in casual places

Secondary

- 50/50 Male and Female
- 26 - 30 years old
- Lives further out of the city e.g. Brooklyn, Miramar, Kaori
- Full time Worker
- Networks: Facebook, Instagram, Email
- Likes to socialise with big groups after work

Survey Questions Research One

1. What is your gender?
2. What is your age?
3. What is your occupation? Student, part time worker, full time worker etc.
4. What is your most used device?
5. How often do you go out to eat?
6. When you go out to eat do you go for the experience of the place or to relax and connect with who you're there with?
7. When the choice is available, how likely are you to choose a self-service kiosk over being waited on?
8. On a scale of 1 to 10 how do you feel about self service in restaurants? 1 being don't like it, 10 being love it and prefer it, e.g. McDonalds self service machines
9. Do you agree that more restaurants should offer self service and waiter options?
10. When completing a transaction, rate the following aspects of the experience from most important to least important.

Survey Analytics

- 8 : 2 Female to Male ratio but that could be related to where I posted it
- 25 - 34 years old and 35 - 44 years old were my main age group participants
- 65% of the participants are full time workers with part time second at 14%
- It is common Mobile Phones are the most used device being they are able to be taken everywhere
- With 26% the most popular time to go out to eat is once a week or every couple of months at 20%
- Just over half of the participants go out to enjoy both the experience of the place and relax and socialise with who they are there with
- It was very close with how likely people will choose self service over being waited on with unlikely being 17% and somewhat likely being 16%. This came from the older generation that took the survey as they are less tech focused.
- The average number for how people feel about self service in restaurants was 8 with 19% and 5 being close second with 15%
- 65% of the participants agreed that more restaurants should offer both waiters and self service and 24% just prefer one or the other and the last remaining 11% had a few comments on how they looked at the situation and what they took from the word "restaurant" with it being broad and focusing more on higher classed places.
- Out of the graph of Most Important to Least Important for when completing a transaction was Friendliness, Ease, Speed and then Able to get questions answered

Interview Questions Research Two

1. Have you had any bad experiences with ordering at a restaurant? If yes, what was the main issue to be improved?
2. Why do you think a self service system or kiosk could work well in a restaurant setting? Or why not?
3. What would be the most important feature you would want to see on a self service system?
4. How do you think a self service system could improve the hospitality sector?
5. Do you think having a self service system in restaurants could decrease their reputation?

Responses

User One

1. Getting the correct order. Substitutions, extras etc.
2. Kiosks more efficient and less mistakes
3. Extra options and price
4. Efficiency
5. Could decrease the personality of the venue due to lack of service from the waiter / waitress.

User Two

1. Yes - poor Service, lack of menu knowledge
2. Kiosks more accurate, efficient, customizable (add / delete ingredients)
3. Price and flexibility
4. Reduce cost and increase revenue, improve services due to accuracy, enhance operation efficiently, help avoid customer service issues
5. Although we are a tech driven society, customers still enjoy the interaction and attention of staff working in a restaurant. When a customer interacts with a person during their dining service, the customer can see what's being done for them and this creates value for the customer unlike the kiosk.

User Three

1. Yes the maitre d, sat us down and then forgot about us- lack of communication between staff
2. Would work well in a busy casual establishment as orders would be processed quicker but not so well in a full restaurant due to lack of service.
3. Easy instructions and simple to use
4. Could work well in busy places to reduce wage cost and wait time for customers.
5. If it was alongside with staff service it may work but with a stand alone self serve only could put people off as a lot of People do enjoy the dining experience with staff service

Social Media Observations Research Three

As we are currently in lockdown (Covid-19) we can not go and physically observe the restaurant so I will be sifting through their social media for likes, comments, followers and their reviews to see their current target audience.

Facebook

- Really supportive followers, upset when they had to close but reassuring that they will be back there ASAP when they open again
- Large following base, all ages and genders (5,132 people like the page)
- People love to see their weekly specials and followers tag others in the post to get the word out
- They get a lot more attention when they are holding yearly events / specials e.g Valentines Day or if there is a giveaway being held

Instagram

- 3,645 followers, a little smaller than facebook
- Posts are similar to their Facebook (specials and information) but they also post a few more personal / entertaining posts on there too
- A bit more adventurous with these photos and likes to show off more of their ambience
- Have support from followers and also local businesses
- Loves to show off their staff and the vibe they have going on
- Have heaps of tagged images from other people

Reviews

- Have a couple articles written about them
 - <https://concreteplayground.com/wellington/restaurants/burger-liquor>
 - <https://www.stuff.co.nz/life-style/food-wine/reviews/78772416/review-burger-liquor-wellington>
- Number 59 out of 754 restaurants in Wellington and the number 1 out of 25 American style diner in Wellington
- A lot of people love the atmosphere and both locals and tourists go visit there
- People love it as a fast and great lunch during the week as its very central
- Their highlights are their Hardshakes (liqueur based milkshakes) and their weekly adventurous burgers
- It's a relatively cheap place to eat out especially if you are there with a few people, prices averagely range from \$9 - \$17 per item

Summary

Through looking at both their Facebook and Instagram there are a few similarities I found. They have a similar amount of followers on both but Facebook has slightly more. Their followers are really engaging and love to see what the special burger of the week is. Sifting through their comments a lot of the people they attract are locals but also a few out of Wellington customers who want to visit when they are there. You can tell from their reviews that they have a few favourite items which are their hard shakes, their world famous smokey burger and their weekly special burgers. It was nice to see they have a lot of support from other small Wellington businesses too.

Research Summary

Overall from my research, I found some key points that will be helpful with my design for my ordering system. From my survey, I got them to answer whether they agree more places should offer both waiter options and self service systems. With the answer to this being over half it is clear that people do like having the option when available and to be made as easily as possible to get their way through the system. After analysing my survey, and seeing that a lot of people would use a self service system as long as there was still the option of waiters, this helped me create my interview questions to get more direct and informative answers. My three users that I asked the interviews too all had different answers for their main feature to be seen but through discussing with them it was clear they want a simple flow through the site, the price to be clearly shown and the flexibility to change items in meals and your order.

Relevant Implications of the Treaty of Waitangi

While doing research on the Treaty of Waitangi it has always been known that they find alcohol a negative thing and Burger Liquor is very proud and well known for their large range of rum and bourbon as well as their creative cocktails and hard shakes. If I were to include any Maori design into my website it would be conflicting with the culture and the Treaty. There are words on the menu that have accents and I have made sure they are the correct ones and in the right

spot, they might not be Maori words though they have the same meaning as in the culture and Treaty to be pronounced correctly.

The Treaty of Waitangi has three principles known as the three P's, Protection, Partnership and Participation. These are widely recognizable through the New Zealand Government as they are in place to protect and create a relationship between the two. Protection is referring to the safeguarding of Maori concepts, values and practices as well as catering to them if there is need too. If there were to be alcohol advertised while on a Maori design it would go against the values of their culture and create a conflict of interest between the Treaty and the Government.

Updated Target Audience

Primary

- 50 / 50 Male and Female
- 25 - 34 years old
- Works full time
- Goes out to eat once a week
- Likes to experience new places and relax while there
- Would love to see more places with the option for self service system
- Socials are Facebook, Instagram, Twitter and LinkedIn

Secondary

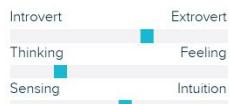
- 50 / 50 Male and Female
- 35 - 44 year olds
- Works full time
- Goes out to eat once every few months
- Mostly goes to socialize and have family time
- Would like to see the option for a self service system but in more fast paced places not a full style restaurant
- Socials are Facebook, LinkedIn and Email

Ava Wilson



Age: 27
Work: Journalist
Family: Married
Location: Wellington, New Zealand
Character: Adventurous and Social

Personality



Generous Devotion Confidence

Goals

- To get to travel for work and become an international Journalist
- To focus in opinions pieces especially food and travel
- Wants to win the Voyager Award

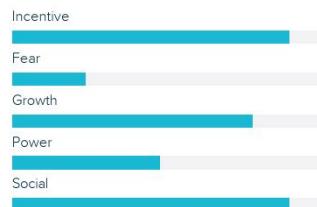
Frustrations

- When people are rude to customer service workers
- Her job is limiting to travel jobs
- Most places miss her allergy concerns

Bio

Ava is a hard working Journalist and excels for her job and career. She is always looking for a new way to improve and step up. She is wanting to move into her own opinion section specialising in food. Ava wants to see what new systems are out there to be introduced in the hospitality sector.

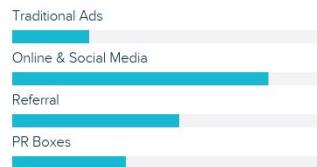
Motivation



Brands & Influencers



Preferred Channels

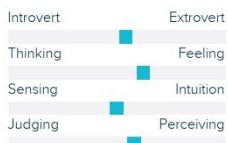


Daniel Blackburn



Age: 40
Work: Builder
Family: Married, Two Kids
Location: Wellington, New Zealand
Character: Strong and loving

Personality



Loyal Courageous Independent

Goals

- Wants to watch his daughters grow up how they want to
- Wants to retire early and enjoy life
- Would love to experience more local restaurants in Wellington

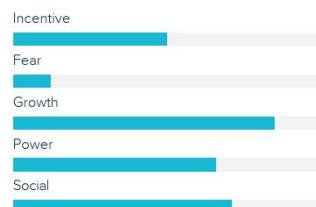
Frustrations

- Does not like when he has a work overload so no downtime
- Doesn't like when he goes to a restaurant and feels rushed by the waiter
- When the restaurant doesn't have a easy to read dietary symbols

Bio

Daniel is a very family forward man who also loves his job. He enjoys his weekends and nights off to spend with his family. Daniel likes to go out to eat every month or so to spend the time catching up with friends or family. Daniel wants to learn new technology as he feels this decade a lot will happen.

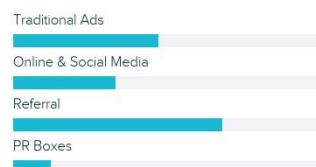
Motivation



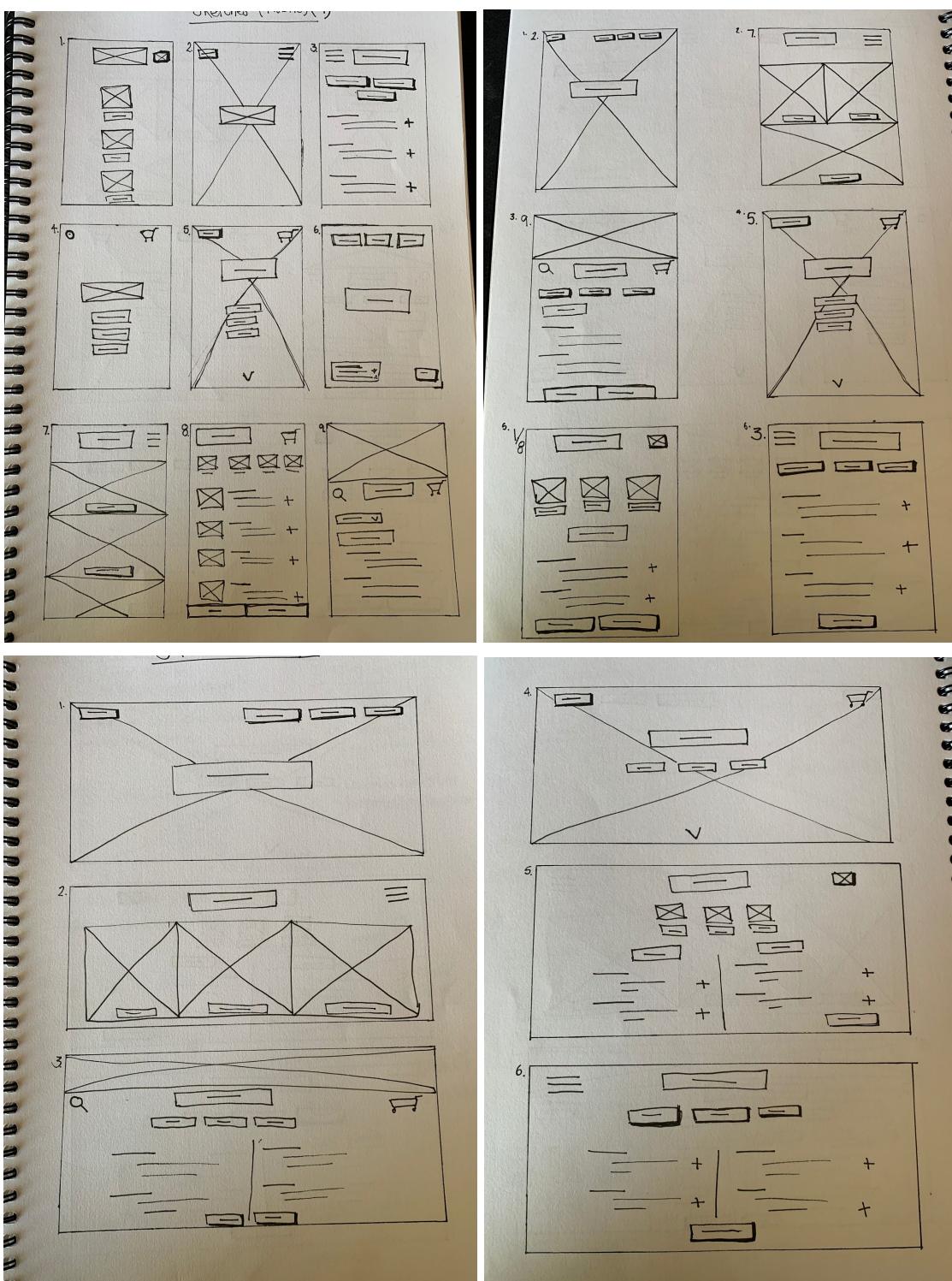
Brands & Influencers



Preferred Channels



Sketches



Key Features on Website

- Cart / order meals section (view order)
- Box to fill in menu changes
- Dietary symbols
- Button to call over waitress
- Add to order button
- Confirm order page / pop up
- Hamburger menu
 - Menu
 - Order
 - Cart
 - Call waitress
- Menu Subcategories
 - Burgers
 - Snacks / sides
 - Alcoholic drinks
 - Nonalcoholic drinks

Usability Standards

For low-fi I want to test on 5 users and they all have to pass for me to call it a success as this is a test for the flow of each page and the features I already have on there. If any of the 5 users fail I will ask questions and observe them with how they went through. Gathering their feedback I will go back through my design and change necessary things.

For high-fi I want to test on 6 users thing time as this is now about the design and the flow through. For them to pass I will need at least 5 out of 6 to complete with no fail. If more than one person fails I will observe them going through the scenario again while taking notes and then asking them what could be changed. Once I have the feedback I will go through and change what is needed before doing more user testing.

User testing on Low-Fi Prototype:

Scenario Mobile

Objective is to get a takeaway order while waiting at the bar

You are at the end of a work week and just wanting some takeaway food to chill out with on this cold night. You are wanting to have a look through the menu and think about customizing one of your items. You want item 1 and 2. Once you have your items you want to check out to take your items home.

Scenario Tablet and Desktop

Objective is to order your food to eat in

You and 2 friends are going out for the night. At the restaurant you pick your options, for the 3 of you. You want item 1 and 2. Once you go to your cart you check you have everything and proceed to place your order to eat at your table.

User Testing Feedback

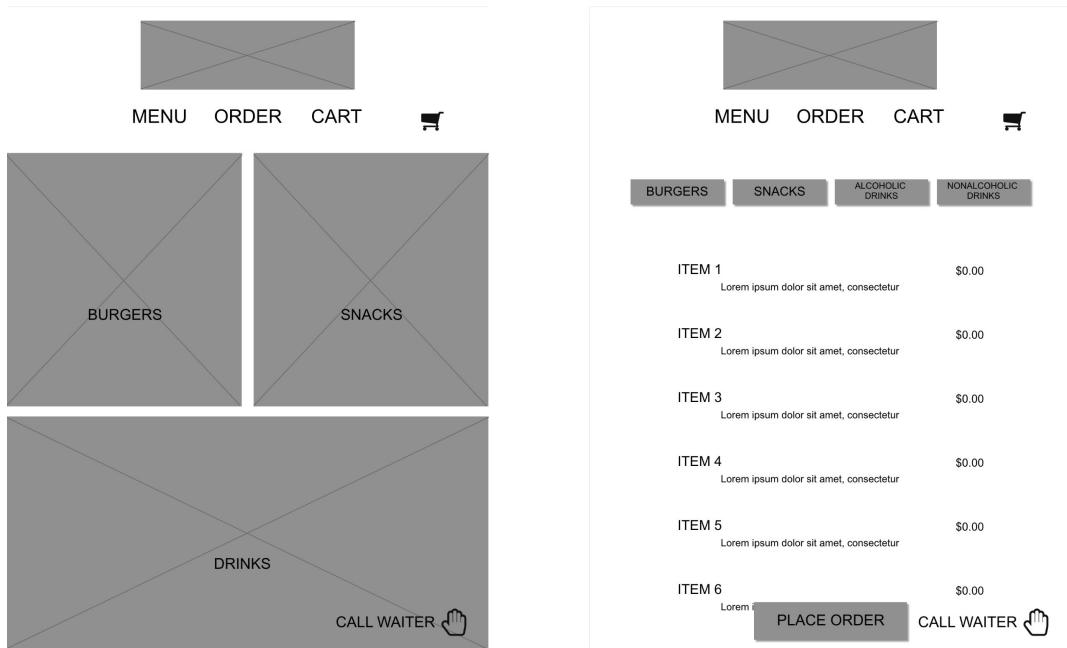
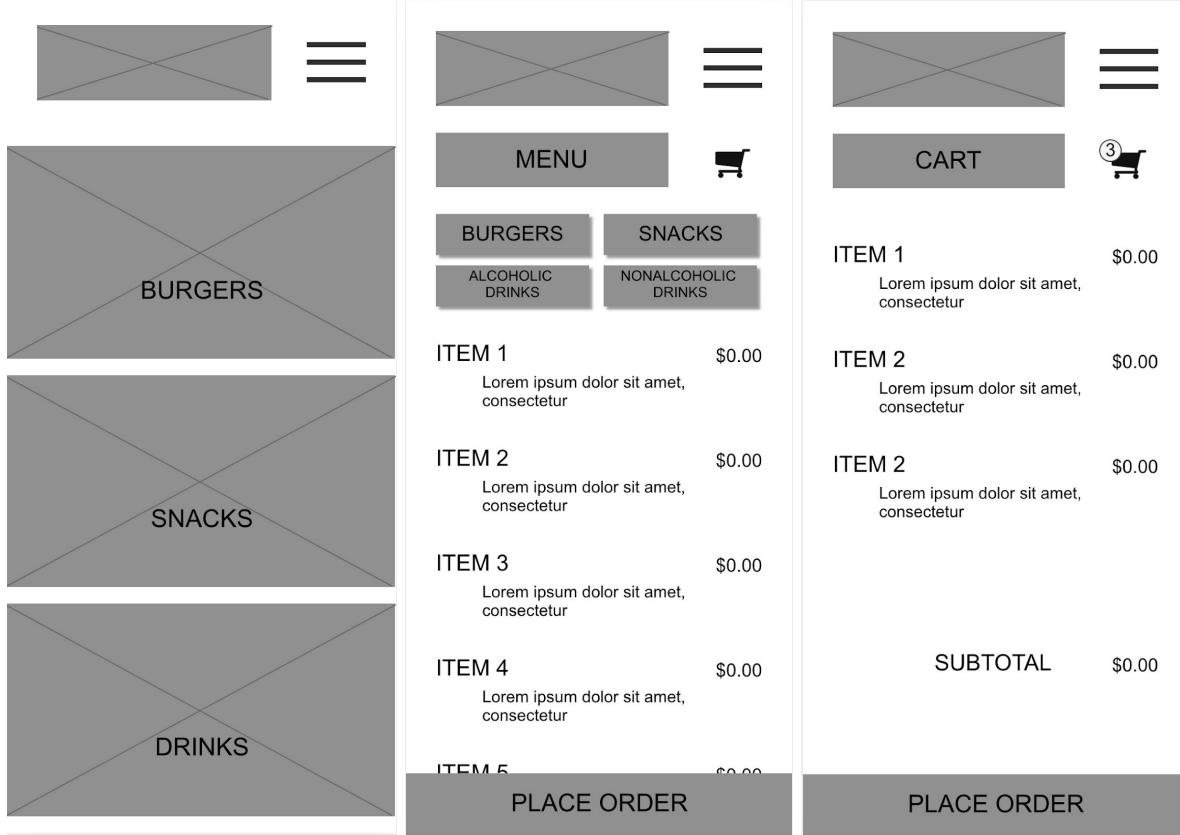
I tested my low-fi prototype on 5 users. I only did 5 users as this was more of a test to see if i needed to add any extra features or if I missed any important things I didn't think of. I tested on people within my target audience but also one person outside in case they had important input. Everyone got through the scenarios great just had a few inputs about extra features to add in the high-fi version

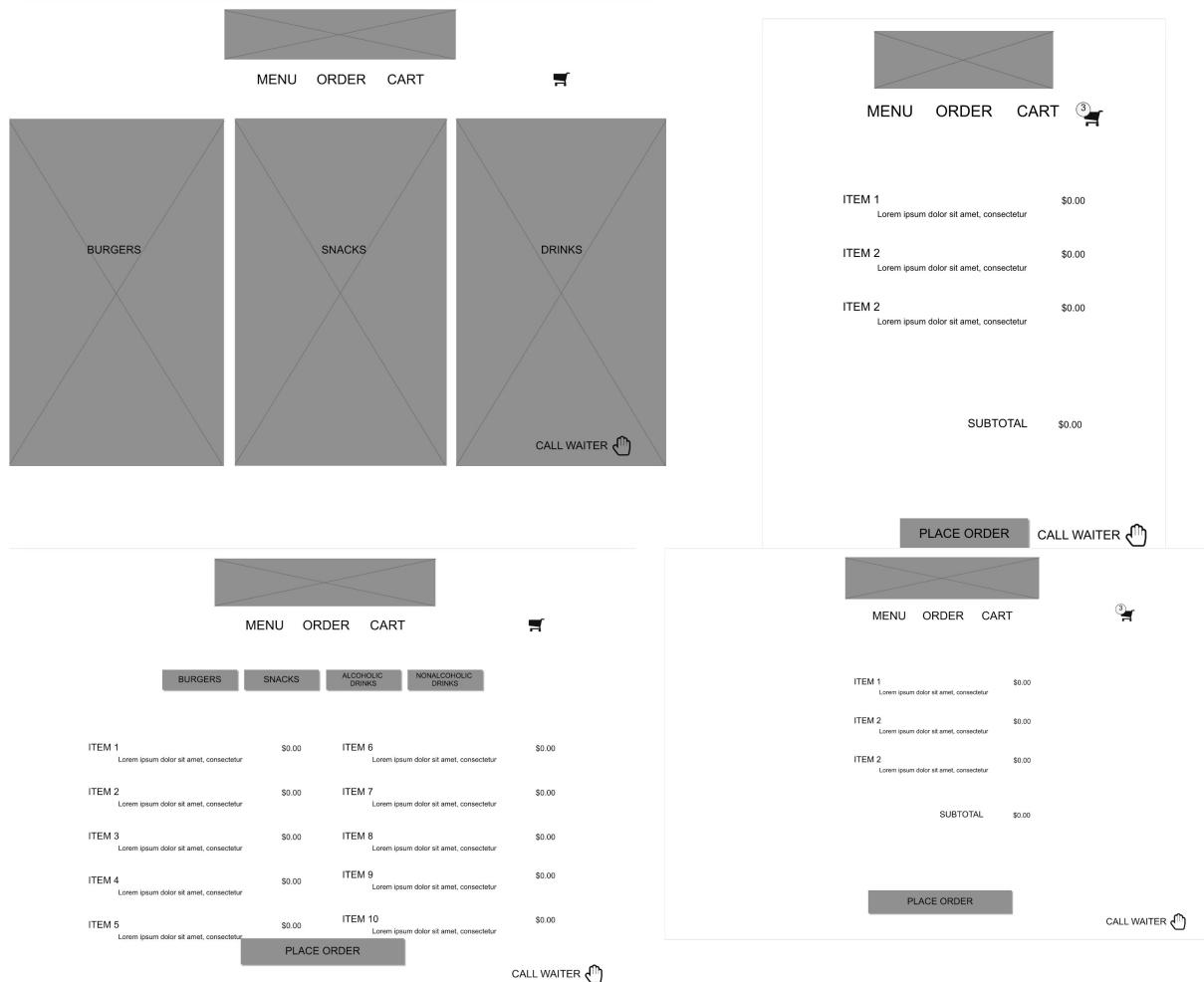
User key points

- Add a confirmation that the order was fully placed
- Add an edit button once at order page
- Add a title above for where on the menu you are looking e.g burgers, drinks etc
- Add a review pop up if they want to leave one
- Add in dietary symbols or a key
- Easy to use navigation
- Very straight to the point for what the site is for
- Clear with when you order your food if you want to eat in or take away

I will be taking all these features on board and will be adding most of them into my high-fi but wanted to see how people reacted without them. I want to keep my design very clear and easy to use so it does not just focus on tech knowledgeable people. As my design comes together there will be some colour blocking to make certain things stand out and target the eye.

Images of Low-Fi





User Testing Prototype High-Fi

Scenario for Mobile

You are finished work and want some takeaways for you and your flatmates for dinner. Once you arrive at Burger Liquor you have a look through the burgers and snacks. You are interested in The Standard burger but want to make it gluten free. Once you have added the burger to your order you are interested in 2 lots of the Punjabi Poutine fries. You want to check out and place your order.

Scenario for Tablet

You are wanting a quick lunch break at Burger Liquor down the road from your work. Once you get there you sit at the bar and order through their tablet. You feel like The Standard burger and also a drink to go with it. You look through the drinks menu but the Rosebud catches your attention. Once you have added your drink and meal to your order you want to place your order to eat here.

Scenario for Desktop

You and 2 friends are going out to eat at Burger Liquor. Once seated at your table you have a look through the menu and decide to all order your own food. You want to order The Standard burger as well as a couple dishes of the Punjabi Poutine fries for you and your friends to share, one with chicken. You then browse the drinks and feel like the Salted Caramel Rum hardshake. You check your cart to make sure you have everything and then place your order.

I have tested my high-fi prototype on six people including Sophie. All 6 had no issue getting through the navigation of the site.

Feedback

User One testing on Mobile

- Just need some bottom padding to see the last few drink items
- Cool design, easy to use
- Clear navigation

User Two testing on Mobile

- Awesome idea and wishes places in town actually had these
- Easy to use especially if you are on the go and wanting takeaway
- Clear colour definition to see specials and highlights

User Three testing on Tablet

- Maybe make the v, vg and n on the other side, so the full word is coming into the middle to mirror the other side
- Not too overwhelming with it still only being one column
- Good that you have a note saying about drinks being R18
- Maybe make the nav and the menu sub navs do the same thing when hovering

User Four testing on Tablet

- Review is easy to use and like that it's not necessary
- Have a lighter opacity over the home images until hovered over
- Cool how the sub nav on the menu page jumps down to that part of the page

User Five testing on Desktop

- Bolder text on home screen over images
- Images faded on home screen a little until hovered over it
- Placement of dietary symbols on menu page is good, catches the eye
- Not so many colours on the menu, maybe just one colour per page / section e.g. red for burgers and yellow for snacks / fries
- Likes the drinks menu, with the blue standing out the highlights
- Good interaction with the nav line hover
- Increase the "call waiter" button

- Maybe move placement of “leave a review” button, suggested to put it in the pop up once the order has been placed

User Six testing on Desktop

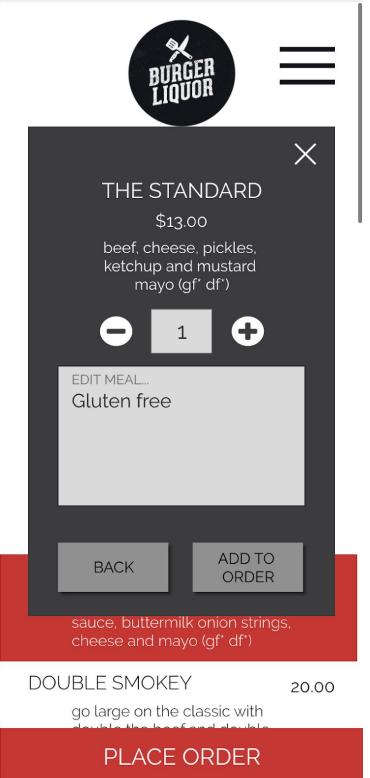
- The white block in the middle makes everything important stand out
- The pop ups are clear and have an easy look to alter your meal
- Like that the pop ups are darker than the rest so it stands out a little, but recommended to make the background have a lighter opacity while they are open

This is all awesome feedback I got. I will be taking it all on board for when I code my site. There were a few things I was thinking about doing while making the prototypes but I wanted to see what it would look like without it and how everyone else liked it. There are a few things I need to change anyway when it comes to coding the full site e.g. I need to fix the background and of course all the interactions will be working. Through my coded site I will be coming back to look at my prototype and feedback and be trying to get it as close to this as possible.













Home Screen:

- Top navigation: FOOD, DRINKS, CART.
- Food section: BURGERS (image of a burger and fries), SNACKS (image of a sandwich and chips).
- Drinks section: DRINKS (image of a bar shelf with various bottles), CALL WAITER (button).

Food Menu Screen:

- Top navigation: FOOD, DRINKS, CART.
- Food section: BURGERS, FRIES (with dietary info: gf - gluten free, df - dairy free, - on request).
- Drinks section: SNACKS (with dietary info: v - vegetarian, vg - vegan, n - contains nuts).
- Order items:
 - BURGERS**
 - THE STANDARD (beef, cheese, pickles, ketchup and mustard mayo (gf df))
 - DOUBLE STANDARD (double the beef and double the cheese (gf df))
 - THE SMOKEY (world famous) (beef, smoked bacon, bbq sauce, buttermilk onion strings, cheese and mayo (gf df))
 - DOUBLE SMOKEY (go large on the classic with double the beef and double the cheese (gf df))
 - PLACE ORDER** (cheese, pickles and onions (gf df))
 - THE SCHNITZ** (16.00)
- CALL WAITER button.

Drink Menu Screen:

- Top navigation: FOOD, DRINKS, CART.
- DRINKS section: DRINKS (with sub-sections ALCOHOLIC and NON-ALCOHOLIC). Note: "PLEASE NOTE THAT ALCOHOLIC DRINKS CAN NOT BE IN A TAKEAWAY ORDER AND REQUIRE ID".
- Order items:
 - SLUSHIES**
 - ROSEBUD (14.00) (get in touch with your romantic side and take a sip of this foxy frozen number: vanilla vodka with cranberry, pineapple and passionfruit)
 - THE L&P (14.00) (a citrus party in your mouth! beefeater gin, lemon, lime and lemongrass)
 - BATCHED**
 - THE BL OLD FASHIONED (12.00) (an old fashioned, our way: double dose of jim beam rye, stirred with our house
- PLACE ORDER button.
- CALL WAITER button.

Cart Screen:

- Top navigation: FOOD, DRINKS, CART.
- CART section: shows items from previous screens:
 - THE STANDARD** (edit \$13.00) (beef, cheese, pickles, ketchup and mustard mayo (gf df))
 - ROSEBUD** (edit \$14.00) (vanilla vodka with cranberry, pineapple and passionfruit)
- Subtotal: \$27.00
- CALL WAITER button.
- PLACE ORDER button.
- leave a review button.

Zoe McLean
UX Design Summative

Home Screen:

- Top navigation: FOOD, DRINKS, CART.
- Bottom navigation: BURGERS, SNACKS, DRINKS, CALL WAITER.
- Content area shows images of a burger, a milkshake, and a bar shelf.

Food Menu Screen:

- Top navigation: FOOD, DRINKS, CART.
- Bottom navigation: PLACE ORDER, CALL WAITER.
- Content area shows a grid of food items with descriptions and prices.

Drinks Menu Screen:

- Top navigation: FOOD, DRINKS, CART.
- Bottom navigation: PLACE ORDER, CALL WAITER.
- Content area shows a grid of drink items with descriptions and prices.

Review Submission Screen:

- Top navigation: FOOD, DRINKS, CART.
- Bottom navigation: PLACE ORDER, CALL WAITER.
- Content area shows a modal for leaving a review with stars, message input, and submit button.

Order Summary Screen:

- Top navigation: FOOD, DRINKS, CART.
- Bottom navigation: PLACE ORDER, CALL WAITER.
- Content area shows a summary of the order with subtotal and payment options.

Group Discussion

For my group discussion I presented a group of 6 with my low-fi and high-fi prototype for them to see the difference and what I am trying to achieve. Through this process of them looking and trialling both I also asked them some questions about their thoughts on self service, the design and if they would opt to use it instead of a waiter. Asking these questions got them all talking and bouncing feedback off each other. This feedback included that they enjoyed the simple navigational design. I got them all to try all devices or at least 2 so they can see how the design is similar throughout and you know it's all for the same place.

Throughout testing and talking to the group they also had a few questions for me about the full objective of this website and if it would be a full replacement of floor staff. I reassured them not and walked them through the objective of the site. They all thought this would end up being a great idea and restaurants should actually start to consider apps like these especially ones that get big lunch and dinner rushes and have a big turn over.

This group discussion allowed everyone to just fire out ideas and comments as they came to their head. It started a great dominoes effect with everyone bouncing ideas off each other. If I were to do the same discussion but just one on one everyone wouldn't have come up with the same and as many ideas as they did within the group. During the discussion when one person was asking a question, I could see someone else's face light up that they were thinking the same thing or from that question thought of something else to say or ask. I also was able to get more explained and detailed answers with 4 people answering the same question with their own part. Since nearly everyone in the group knew each other they felt more comfortable to talk freely and express what they were thinking or if they had an opposing thought.

Testing on Sophie

We both tested on zoom while sharing our screen and also sending the link to each other. I tested on Sophie's Mobile prototype using her scenario she gave me. Below is my feedback I gave her and also the images of the Prototype I tested.

This is the scenario Sophie tested on me which was on a mobile prototype.

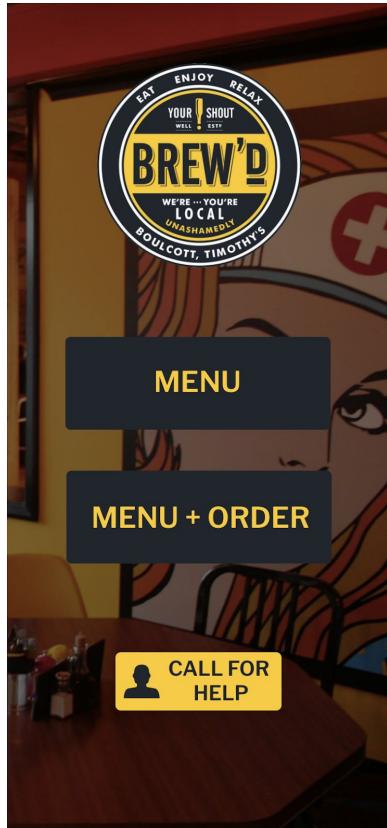
Before you leave your house for the restaurant, you decide you want to look at the dinner menu online so you can know in advance what you want to order. The IPA Fish & Chips catches your eye.

Since you already have a booking and live closeby, you're able to order your IPA Fish & Chips from home so that it's almost ready by the time you arrive at the restaurant.

Feedback on her Mobile device

- V for vegetarian in a good place
- Colour blocking is good as you can tell what thing goes in what section
- Popups for menu and view order coming up from the bottom is different but good
- Navigation being up top may look too squished with the logo being quite long

- No navigation on the home page is good as your eyes are drawn to the buttons
- Good that the bottom navigation is dark background with bright icons/text on it as they stand out
- Fade page behind hamburger menu like there is for other popups and view order
- Possibly put an edit button in the view order popup



BREW'D

DINNER

v = vegetarian

ENTREES

HALLOUMI FRIES (v)	\$17
Cajun buttermilk fried strips, chilli yoghurt sauce	
2 SOFT SHELL TACOS	\$16
BBQ pulled pork, slaw and guacamole	
BAKED GARLIC BREAD (v)	\$16
Add cheese \$2	

MAINS

CHICKEN SCHNITZEL	\$26
Crumbed chicken, German potato salad, seasonal greens and gravy	
SMOKED SALMON POWER SALAD	\$22
Cos lettuce, roasted capsicum, cherry tomatoes, kumara, edamame beans, Caesar dressing	
IPA FISH & CHIPS	\$24
Beer battered market fish, fries, superslaw and tartare sauce	
CRISPY PORK BELLY	\$29
Slow cooked pork belly, gourmet potatoes, buttered seasonal greens. Baked apple crisp, pork crackling and rich pork jus	

≡

BREW'D

DINNER

v = vegetarian

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Cajun buttermilk fried strips, chilli yoghurt sauce	
2 SOFT SHELL TACOS	\$16
BBQ pulled pork, slaw and guacamole	
BAKED GARLIC BREAD (v)	\$16
Add cheese \$2	

BRUNCH/LUNCH

DINNER

DESSERT

SNACKS

ORDER

👤 CALL FOR HELP

CLOSE

BREW'D

DINNER

v = vegetarian

ENTREES

HALLOUMI FRIES (v)	\$17	⊕
Cajun buttermilk fried strips, chilli yoghurt sauce		
2 SOFT SHELL TACOS	\$16	⊕
BBQ pulled pork, slaw and		
BAKED GARLIC BREAD (v)	\$16	⊕
Add cheese \$2		

MAINS

CHICKEN SCHNITZEL	\$26	⊕
Crumbed chicken, German		
SMOKED SALMON POWER	\$22	⊕
SALAD		
Cos lettuce, roasted capsicum,		
cherry tomatoes, kumara,		
IPA FISH & CHIPS	\$24	⊕
Beer battered market fish, fries,		
superslaw and tartare sauce		
CRISPY PORK BELLY	\$29	⊕
Slow cooked pork belly,		
gourmet potatoes, buttered		
seasonal greens. Baked apple		
crisp, pork crackling and rich		

≡

VIEW ORDER

BREW'D

DINNER

v = vegetarian

ENTREES

HALLOUMI FRIES (v)	\$17	⊕
Cajun buttermilk fried strips, chilli yoghurt sauce		
2 SOFT SHELL TACOS	\$16	⊕
BBQ pulled pork, slaw and		
BAKED GARLIC BREAD (v)	\$16	⊕
Add cheese \$2		

IPA FISH & CHIPS
\$24

Quantity:

Do you wish to remove any ingredients...?

MAINS

CHICKEN SCHNITZEL	\$26	⊕
Crumb...		
SMOKED SALMON POWER	\$22	⊕
SALAD		
Cos i...		
IPA FISH & CHIPS	\$24	⊕
Beer battered market fish, fries,		
superslaw and tartare sauce		
CRISPY PORK BELLY	\$29	⊕
Slow coo...		
gourmet p...		
seasonal g...		
Baked ap...		
pork crackl...		

≡

VIEW ORDER

BREW'D

DINNER

v = vegetarian

ENTREES

HALLOUMI FRIES (v)	\$17	⊕
Cajun buttermilk fried strips, chilli yoghurt sauce		
2 SOFT SHELL TACOS	\$16	⊕
BBQ pulled pork, slaw and		
BAKED GARLIC BREAD (v)	\$16	⊕
Add cheese \$2		

MAINS

CHICKEN SCHNITZEL	\$26	⊕
Crumb...		
YOUR ORDER		
IPA FISH & CHIPS	\$24	
Beer battered market fish, fries,		
superslaw and tartare sauce		

SUBTOTAL \$24

PLACE ORDER

CLOSE