



Born and brewed on the beautiful Mornington Peninsula, St Andrews Beach Brewery is a family-owned brewery bringing a taste of our home to the heart of Melbourne.

At our Melbourne Park venue, you’ll find our full range of classic beers alongside a seasonal menu of elevated pub favourites, all served with the same relaxed coastal charm we’re known for.

WEEKLY SPECIALS



SCAN THE QR CODE TO SEE WHAT 'S ON AT MELBOURNE PARK

SMALLER

ONION RINGS	15
Horseradish mayonnaise	
JALAPENO POPPERS (5)	22
Jalapeno, corn & cheese croquettes, aioli, rocket	
GARLIC BREAD PLATE (V)	22
Garlic bread, marinated olives, prosciutto and spicy capsicum dip	
PUMPKIN ARANCINI (4) (V)	20
Pumpkin arancini, kale mayonnaise, parmesan	
GRILLED PUMPKIN TACOS (2) (V)	18
Grilled pumpkin, avocado, black beans, feta, pickled onions, pepitas	
PRAWN TACOS (2)	22
Seared prawns, pineapple, jalapenos, tomatillo salsa	
GOCHUJANG CHICKEN TACOS (2)	22
Southern fried chicken, kewpie slaw, Gochujang sauce, pickled ginger	
SALT & SICHUAN PEPPER CALAMARI	23
Aioli, crispy garlic, lime	

WINGS 1/2 KG: 22 | 1 KG: 40

BUFFALO WINGS
Blue cheese sauce
CRISPY THAI CHICKEN WINGS
Nam Pla dressing, crispy shallots, chilli
LEMON PEPPER
Lemon pepper, ranch dressing

SIDES

FRIES (VG)	14
Chicken salt, tomato sauce	
TRIPLE COOKED POTATOES	16
Triple-cooked chat potatoes, crispy bacon, sour cream, chives	
WEDGE SALAD	15
Iceberg lettuce, blue cheese dressing, grana padano, chives	
BRUSSELS SPROUTS	16
Burnt Brussels sprouts, bacon, and maple dressing	

BIGGER

CAESAR SALAD	25
Cos lettuce, Caesar dressing, soft-boiled egg, shaved parmesan, crispy bacon, herbed croutons	
+ CHICKEN	+7.5
BANG BANG SALAD (LGO)	24
Marinated chicken thigh, wombok, red cabbage, carrot, vermicelli, cucumber, bean sprouts, coriander, spring onion, crushed peanuts, fried shallots, spicy Nam Jim dressing	
THE SOUTHERNER BURGER	28
Southern fried chicken, lettuce, tomato, pickles, southern sauce, chips	
+ CHEESE	+3
+ BACON	+5
BEEF BURGER	26
Beef patty, American cheese, lettuce, tomato, sweet pickle mayo, chips	
+ BACON	+5
+ BEEF	+6
+ DOUBLE BEEF AND BACON	+8
HANGER STEAK	48
Served pink, Tennessee mustard slaw, cowboy butter, garden salad, chips	
CHICKEN PARMIGIANA	33
House crumbed free range chicken breast, Italian herb crust, tomato sugo, Humble Pleasures smoked ham, Raclette smoked cheese, chips & salad	
BEER BATTERED FISH & CHIPS	32
Strapper beer-battered barramundi, garden salad, chips, tartare, lemon	

KIDS ALL 15

LEMON PEPPER WINGS & SALAD	HAM & PINEAPPLE PIZZA
KARAAGE CHICKEN & CHIPS	MARGHERITA PIZZA
FISH AND CHIPS	CHOCTOP 9
Vanilla, Salted caramel, Boysenberry	

SCAN HERE FOR DIETARY REQUIREMENTS



PIZZAS

Our pizzas are prepared and cooked to order from our pizza kitchen and will arrive at your table as soon as they are ready. No half-and-half pizzas.

THE CLASSICO (V)	27
Sugo, fior di latte, basil, EVOO, cherry tomato	
BBQ MEATLOVERS	32
Sugo, mozzarella, ham, Sopressa salami, chorizo, bacon, red onion, BBQ sauce	
SHUKA BRUH	28
Sugo, double-smoked ham, pineapple, mozzarella	
CALABRESE	31
Sugo, fire-roasted peppers, salami, olives, mozzarella, grana padano	
GAMBINO	32
Sugo, mozzarella, harissa-spiced prawns, chorizo, fire-roasted peppers, olives, rocket	
THE GODMOTHER	32
Sugo, semi-dried tomatoes, mozzarella, burrata, prosciutto, rocket pesto	
ROMANO (V)	32
Mozzarella, fior di latte, pecorino romano, rocket, mushroom, truffle oil	
BUFFALO CHICKEN	30
Sugo, mozzarella, buffalo chicken, ranch, red onion	
VERDURE (V)	28
Sugo, mozzarella, roasted red capsicum, roasted pumpkin, red onion stracciatella, basil oil	
SPANISH	31
Sugo, mozzarella, chorizo, jalapeno, cherry tomatoes, Spanish onion	
ANGIOLINA	30
Sugo, mozzarella, hot salami, roasted capsicum, onion	
VEGAN CHEESE	+6
GLUTEN-FREE PIZZA BASE	+6
CHOCOLATE CHEESECAKE	14.5
Cereal bar crumb, caramel, vanilla ice cream	
STICKY DATE PUDDING (V)	14.5
Salted caramel sauce, vanilla bean gelato	

(V) VEGETARIAN (GF) LOW GLUTEN OPTION (LGO) VEGAN (DF) DAIRY FRIENDLY
While St Andrews Beach Brewery endeavours to accommodate guests with food allergies or intolerances, we would like to advise that all our food is made in a kitchen which handles and prepares the following: gluten, wheat, milk, soy, egg, crustacean, molusk, fish, lupins, peanuts, almonds, Brazil nuts, cashews, hazelnuts, macadamias, pistachios, walnuts, pine nuts, pecan, sesame and sulphites. Please let our team know of any food allergies or dietary requirements.
WE SOURCE OUR SEAFOOD RESPONSIBLY, IMPORTED FROM SUSTAINABLE FISHERIES AROUND THE WORLD

PLEASE HAVE YOUR TABLE NUMBER READY WHEN HEADING TO THE BAR

BEERS



THE STRAPPER AUSTRALIAN LAGER 5.0%

A clean, crisp and refreshing lager brewed with Victorian hops and malt



THE APPRENTICE MID-STRENGTH PALE ALE 3.5%

A refreshing mid-strength pale ale that is full of flavour and character



COLT HERO HAZY PALE ALE 4.6%

A modern style Pale Ale that is brimming with tropical and stone fruit flavours and aromas



6 FURLONGS PALE ALE 5.2%

A U.S. inspired pale ale that balances flavoursome malts and lively hops that are bursting with zesty flavours and aromas

LITTLE MASTER MID-STRENGTH LAGER 3.5%

A crushable mid-strength lager underpinned by Australian malt and rice for a clean and super dry finish

SUN DANCER HAZY IPA 6.2%

A double dry-hopped hazy IPA that is bursting with big tropical flavours and aromas, thanks to a quartet of punchy Australian hops

LIMITED RELEASES

Head to the bar or scan the QR code to see our current limited release beers.

HOME TRACK APPLE CIDER 4.5%

A refreshing apple cider blended with English and French apple varieties grown in our very own orchard

NON-ALC

SOFT DRINKS

Upgrade to a 500ml + \$2

STRANGELOVE SODAS

Assorted 300ml flavours

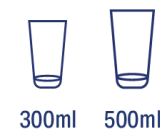
MARKET JUICE

Orange, Apple, Pineapple, Cranberry

Upgrade to a 500ml + \$2

SABB MINERAL WATER, SPARKLING, STILL

Sourced directly from Aquafer at our Fingal farm



9 15

8.5 13

9 15

9 15

8.5 13

9.5 15.5

Market Price

9 15



TASTING PADDLES

CORE RANGE TASTING PADDLE

4 x 150ml tasting flight of our current core range beers: Australian Lager, Mid-Strength Pale Ale, Colt Hero & Pale Ale

20

BUILD YOUR OWN PADDLE

6 x 150ml tasting flight of your choice. Select 6 brews from our range

30

COCKTAILS

SPENT GRAIN OLD FASHIONED

Starward Two-Fold Whiskey, house-made spent grain syrup, Angostura bitters

24

CITRUS YUZU HIGHBALL

Four Pillars Yuzu Gin, StrangeLove Yuzu Soda, rosemary, fresh lemon

19

DARK AND STORMY

Jimmy Spiced Rum, StrangeLove double ginger beer, fresh lime, Angostura bitters

21

RTD & SPRITZ

HARD APPLE

15

HARD APPLE & RASPBERRY

15

RAHONA VALLEY BLOOD ORANGE SPRITZ

16

RAHONA VALLEY LIMONCELLO SPRITZ

16

SPIRITS

NUVE SUPER PREMIUM VODKA

14

AUSTRALIAN DISTILLING CO MELBOURNE GIN

14

FOUR PILLARS YUZU GIN

15.5

FOUR PILLARS BLOODY SHIRAZ GIN

15.5

STARWARD TWO-FOLD WHISKY

14

STARWARD NOVA WHISKY

16.5

JIMMY SILVER RUM

15

JIMMY SPICED RUM

15

THE GOSPEL STRAIGHT RYE

16.5



WINES

CHAMPAGNE & SPARKLING WINE

DALFARRIS PROSECCO	13	56
CHANDON BRUT	16	75
MOET CHANDON BRUT IMPERIAL NV		99
RAHONA VALLEY CUVÉE ROSÉ	16	75

WHITE WINE

MOUNT LANGI CLIFF EDGE RIESLING	13.5	65
PARINGA ESTATE RIESLING		85
MCPHERSON SAUVIGNON BLANC	13	58
TAHBILK PINOT GRIS	13	60
YERING STATION ELEVATIONS CHARDONNAY	14	63
PARINGA 'PE' CHARDONNAY		80

ROSÉ

YERING STATION ELEVATIONS ROSÉ	13	58
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RED WINE

YERING STATION ELEVATIONS PINOT NOIR		61
YARRA ROOTS PINOT NOIR	13.5	58
RAHONA VALLEY SYRAH	14	70
MT LANGI VINE ROAD SHIRAZ	13.5	60
TAHBILK CABERNET SAUVIGNON	13.5	66
NARKOOJEE CABERNET SAUVIGNON		90