

# FOOD MENU



LITTLE ISLAND BREWING CO.  
FOR SERIOUSLY CRAFTY PEOPLE

**OPENING HOURS** Mon - Saturday : 2pm - 11pm  
Sunday : Closed

**KITCHEN SERVICE** Mon - Sat : 2pm - 10.30pm  
(last order at 9:45pm)

## SNACKS

🍷 Khmer Peanuts	roasted peanuts, kaffir lime leaves, chilli, garlic, sugar, sea salt	5
🍷 Mexican Corn Cob	grilled chipotle butter corn with jalapeno parmesan seasoning	8
🍷 French Fries	regular cut french fried USA potatoes with sea salt	9
🍷 Truffle Fries	string fries with white truffle sea salt, parmesan cheese and aioli	13
🍷 Dukkah Cauliflower	oven roasted cauliflower, pine nuts, dukkah spice	12
🍷 Cheese Nachos	corn chips with grilled cheese, guacamole, jalapenos, salsa	12

## TAPAS

🍷 Petite Currywurst	pork sausages with curry spiced catsup	10
🍷 Blistered Padron Peppers	with sea salt	12
🍷 Spicy Chicken Wings	grilled soy and shichimi togarashi wings	12
Little Island Chicken Wings	grilled soy and pepper wings	12
Momotaro Tomatoes	with cilantro dressing	12
🍷 Shio Koji Brussel Sprout	roasted with balsamic honey and roasted nori sesame seed	13
🍷 Crunchy Fried Chicken Cutlet	soy garlic marinated boneless chicken thigh	15
Turmeric Frogs Legs	battered frog's legs, herbed salt and aioli & gravy	15
Confit Duck Roll	pan fried shredded duck, crispy wonton skin, spring onions, orange star anise sauce	18
🍷 Slow Roasted Pork Belly	with fennel honey vinegar, tomato sambalado, fresh cucumber & lime	18
Wagyu Beef Quesadilla	15hr smoked brisket, habanero mustard, pickled onions and charred jalapeno	18
🍷 Brisket Cheese "Sandwich"	15 hr smoked brisket, torched parmigiano reggiano and dates on crusty toast	18
🍷 Mexican Grilled Cheese Pan	monterrey Jack, chorizo, jalapeño, thyme served with grilled tortilla	18
Wagyu Beef Brisket	200gm ,15hrs smoked, pickled onions , balsamic truffle sauce	29

## SEAFOOD

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🌱 Crispy Baby Calamari	buttermilk battered baby squid with curry leaf sea salt, chipotle mayo, lemon	16
🌱 Fish & Chips	cider and tarragon battered North Atlantic Hake fillet, malt vinegar fries and tartare	22
Gambas Al Ajilio	pan seared sea prawns, roasted garlic oil, crusty baguette	24
Grilled Octopus Tentacles	chargrilled octopus with miso glaze, corn brittle and ume shiso vinaigrette	26

## GRILLS

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🌱 Islay Wagyu Raclette Burger	wagyu brisket / chuck blend (MB6) 200gm, raclette cheese, Laphroaig maple, aioli, chimichurri and French fries	28
Chargrilled Lamb Chops (2pcs)	kampot pepper crusted with yuzu anti-chuco sauce	29
Shio Koji Pork Cheek	with torched pearl onion and seasoned togarashi	32
Grilled Argentinian Steak (300gm)	grassfed Gorina mb3 ribeye with chimmichuri and balsamic tomatoes	48

## DESSERTS

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🌱🌶️ Spiced Rum Lava Cake	with brandied cherry and crème fraiche	13
🌱🌶️ Candid Walnut Kahlua Affogatto	espresso, Kahlua, vanilla ice cream and walnut brittle chards	10.50

🌱 Vegetarian Friendly   🌱 Dairy   🌶️ Spicy

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1. All Prices stated are subject to prevailing GST and 10% Service Charge
  2. No sale of alcohol to persons under 18 years old
  3. Please enquire with us if you have any food allergies, and are unsure of the ingredients in our products



# LITTLE ISLAND BREWING CO.

FOR SERIOUSLY CRAFTY PEOPLE

A SELF SERVICE RESTAURANT & MICROBREWERY

## OUR CRAFTY DRINKS

At Little Island, all our beers on tap are sold by volume (as well as glasses), so you can drink as much or as little as you please. Simply purchase an RFID Bar Card from our friendly cashiers and head over to the bar and we will assist you. Check in-store for our list of available beers on tap.

## BAR CARD



(OR)



### PRE-PAID BAR CARD

- Card deposit of \$2 (refundable)
- Minimum top up of \$10 ++
- 2 years expiry
- No refund on un-used credit

### POST-PAID BAR CARD

- No card deposit
- Minimum spend of \$20 +GST
- Holding of a valid credit card
- Same day settlement
- Itemised receipt not available

#### TERMS AND CONDITIONS APPLY:

- All prices are subject to 10% service charge and prevailing Goods and Services Tax (GST)

#### IMPORTANT

- No sale of alcohol to persons under 18 years old
- Supervision by adult on use of rfid beer card for persons under 18 years old
- Please enquire with us if you have any food allergies, and are unsure of the ingredients in our products



## WHAT'S ON TAP - PLEASE CHECK FOR AVAILABILITY

### BEER

				<u>STEM</u>	<u>US PINT</u>	<u>JUG</u>	<u>TOWER</u>	
	<u>CRAFT BEER</u>	<u>LABELS</u>	<u>IBU</u>	<u>ABV</u>	<u>350ML</u>	<u>473ML</u>	<u>1.3L</u>	<u>4L</u>
	PILSNER	ON THE HUNT	14	5.2%	10	13	37	102
	EXTRA PALE LAGER	NAKED LAGER	16	5.1%	10	13	37	102
	RIWAKA PALE ALE	FLOWERY MAORI	16	5.1%	10	13	37	102
	GOLDEN ALE	SISTER GOLDEN ALE	20	4.5%	10	13	37	102
	DRY IRISH STOUT	THAT OLD BLACK MAGIC	27	5.5%	12	15	42	114
	GALAXY IPA	DEAD STAR	30	5.4%	12	15	42	114
	EAST COAST IPA	YEAST OF JUPITER	40	6.4%	12	15	42	114
	<u>GLUTEN FREE</u>							
	HARD GINGER BEER	FLAMING LIPS	0	5.5%	12	15	42	114
	DRY CIDER	ASPALL	0	4.5%	13	16	43	118
	PALE ALE	WILDE	0	3.5%	11 (BTL)			

\*IBU - INTL BITTERING UNIT

### WINE

<u>WHITE WINE</u>	<u>TASTING NOTES</u>	<u>CTR</u>	<u>200ML</u>	<u>300ML</u>	<u>BOTTLE</u>
CHARDONNAY (LUIGI LEONARDO)	RIPE PEAR ON THE NOSE AND PALATE. WELL-BALANCED ACIDITY	ITA	13	20	48
SAUVIGNON BLANC (TOI TOI)	PASSIONFRUIT, KIWI, MUSK CHARACTERS. JUICY CONCENTRATED PALATE	NZL			68
LOLEA WHITE WINE (SANGRIA)	GREAT BALANCE ACIDITY AND SWEETNESS, WITH HINTS OF JASMINE, APRICOT AND LOQUAT.	ESP			48
<u>RED WINE</u>					
MERLOT CABERNET (MONVIN)	SWEET CHERRY HINTS, GOOD ACIDITY AND MILD TANNINS	ITA	11	17	
SANGIOVESE (LUIGI LEONARDO)	SWEET CHERRY HINTS, GOOD ACIDITY AND MILD TANNINS	ITA			48
SANGRIA (LOLEA RED WHITE)	-	ESP			48
SHIRAZ (CRANFORD BOUQUET)	BERRIES, PLUM AND SPICE. SOFT TANNINS WITH GREAT LENGTH	AUS			68
MERLOT (VIU MANENT RESERVA)	PLUMS, BLACK CHERRIES, BLACKCURRANTS, LONG PLEASING FINISH	CHI			68
MALBEC (ANTIGAL UNO)	RASPBERRY AND CHERRY TART, BEEFY NOTES. REFINED AND SPICED	ARG			78
PINOT NOIR (TOI TOI)	DARK PLUM, BLUEBERRY, SPICE AROMAS, BEAUTIFULLY WEIGHTED PALATE	NZL			88
<u>SPARKLING WINE / OTHERS</u>					
PROSECCO (PERLA BIANCA)	FLORAL FRUITY HINTS. DRY AND CRISP ON THE PALATE	ITA			58
MOSCATO D'ASTI (CESTE)	HINTS OF CITRUS FRUIT AND HONEY. WELL BALANCED WITH NATURAL FIZZ	ITA			58
SARA'S ROSE (TOI TOI)	BEAUTIFUL AROMAS OF RED BERRY FRUITS, MANDARIN AND FLORAL NOTES LEADING TO A VIBRANT PALATE THAT IS CRISP, UP FRONT AND ZESTY WITH A LINGERING FRUITY FINISH	NZL			68

### COCKTAIL

<u>COCKTAILS</u>	<u>(INGREDIENTS)</u>	<u>GLASS (300ML)</u>	<u>JUG (1.3L)</u>
WHITE PEACH SELTZER	VODKA + SODA + SYRUP	12	48
LYCHEE SELTZER	VODKA + SODA + SYRUP	12	48
VODKA CRANBERRY	VODKA + CRANBERRY	12	48
CUBA LIBRE	DARK RUM + COKE	12	-
MARGARITA	TEQUILA + COINTREAU + LIME SODA	24	90
FINN'S SLING	GIN + PASSION FRUIT SODA + LILLET BLANC + MINT + ORANGE BITTERS	24	90
<u>MOCKTAILS</u>	<u>(INGREDIENTS)</u>	<u>GLASS (300ML)</u>	<u>JUG (1.3L)</u>
LEMONADE CALPIS	FRESH LEMON SQUEEZE + CALPIS + SODA	8	-

## SPIRITS

BOTTLE PURCHASE: • FREE MIXERS ON PURCHASE DAY ONLY • BOTTLE BALANCE ARE KEPT FOR 3 MONTHS FROM DATE OF PURCHASE

<u>WHISKEY</u>	<u>COUNTRY</u>	<u>ABV</u>	<u>SHOT (40ML)</u>	<u>1 BTL</u>
GLENLIVET 12 YO	SCO	40.0 %	\$14	\$188
MONKEY SHOULDER	SCO	40.0 %	\$12	\$138
GLENFIDDICH 12YO SM	SCO	40.0 %	\$13	\$158
AUCHENTOSAN 12YO SM	SCO	43.0 %	\$13	\$158
BALVENIE DOUBLE WOOD 12YO SM	SCO	40.0 %	\$15	\$198
NIKKA FROM THE BARREL	JPN	51.4 %	\$14	-
LOTHAIRE FRUITE	FRA	40.0 %	\$13	\$168
LOTHAIRE TOURBE	FRA	40.0 %	\$13	\$168
RAGTIME RYE WHISKEY 3 YO	USA	45.0 %	\$10	-
JACK DANIEL'S	USA	40.0 %	\$10	\$128
JOHNNIE WALKER BLACK	USA	40.0 %	\$10	\$128
MAKER'S MARK	USA	45.0 %	\$12	\$138
JOHN JAMESON	IRL	40.0 %	\$10	\$128
FIREBALL CINNAMON	CAN	33.0 %	\$9	\$118
<u>GIN</u>	<u>COUNTRY</u>	<u>ABV</u>	<u>SHOT (40ML)</u>	<u>1 BTL</u>
FOUR PILLARS RARE DRY	AUS	42.0 %	\$13	\$178
FOUR PILLARS BLOODY SHIRAZ	AUS	38.0 %	\$14	\$188
MONKEY 47 SLOE	DEU	29.0 %	\$14	\$158
MONKEY 47 DRY	DEU	47.0 %	\$14	\$158
HENDRICK'S	GBR	41.4 %	\$12	\$158
SUNTORY ROKU	JPN	43.0 %	\$10	\$138
<u>VODKA</u>	<u>COUNTRY</u>	<u>ABV</u>	<u>SHOT (40ML)</u>	<u>1 BTL</u>
IGANOFF GRAIN	ESP	38.0 %	10	\$98
BELVEDERE	POL	40.0 %	\$12	\$148
<u>RUM</u>	<u>COUNTRY</u>	<u>ABV</u>	<u>SHOT (40ML)</u>	<u>1 BTL</u>
PLANTATION 3 STARS	CAR	41.2 %	\$12	-
CAPTAIN MORGAN'S DARK RUM	JAM	37.0%	\$12	\$108
BACARDI WHITE RUM	CUB	38.0%	\$8	-
<u>TEQUILA</u>	<u>COUNTRY</u>	<u>ABV</u>	<u>SHOT (30ML)</u>	<u>1 BTL</u>
JOSE CUERVO GOLD	MEX	37.5 %	\$10	\$108
PATRON SILVER	MEX	40.0 %	\$12	\$168
PATRON ANEJO	MEX	40.0 %	\$13	-
<u>OTHERS</u>	<u>COUNTRY</u>	<u>ABV</u>	<u>SHOT (40ML)</u>	<u>1 BTL</u>
JAGERMEISTER	DEU	35.0%	\$8	\$98
FERNET BRANCA	ITA	39.0 %	\$8	-
VACCARI SAMBUCA	ITA	38.0 %	\$10	-
CAMPARI	ITA	38.0 %	\$9	\$118
BAILEYS IRISH CREAM	IRL	17.0 %	\$8	\$98
KAHLUA	MEX	20.0%	\$8	\$98
MALIBU	ESP	21.0 %	\$10	\$88
<u>HOUSE SHOOTERS</u>		<u>ABV</u>	<u>SINGLE (30ML)</u>	<u>TRAY OF 6</u>
TEQUILA SHOTS	TEQUILA	37.5 %	10	50
SAMBUCA SHOTS	LIQUEUR	38.0 %	10	50
CINNAMON ROLL SHOTS	BL WHISKEY	33.0 %	10	50
JAGERBOMBS	JAGER + RED BULL	35.0 %	10	50

## NON-ALCOHOLIC BEVERAGES

<u>CANNED DRINKS - 3</u>	<u>JUICES</u>	<u>HOT TEA - 5</u>	<u>COFFEE/OTHERS</u>	<u>HOT</u>	<u>ICED</u>
SODA WATER	LE FRUIT TOMATO JUICE - 5	ENGLISH BREAKFAST	ESPRESSO	3	-
SPRITE	PINEAPPLE JUICE - 4	CHAMOMILE	DOUBLE ESPRESSO	4.50	-
COKE / COKE ZERO	CRANBERRY JUICE - 4	PEPPERMINT	BLACK COFFEE	4.50	6.50
TONIC WATER	APPLE JUICE - 3	EARL GREY	FLAT WHITE	5	7
GINGER ALE	ORANGE JUICE - 3		CAPPUCCINO	5	7
	LIME - 3		LATTE	5	7
<u>WATER</u>					
PERRIER SPARKLING WATER					
LEMON/PLAIN (330ML BTL) - 4.50					
VITTEL STILL WATER (500ML BTL) - 4					