



James Squire  
**THE DARING SQUIRE**

**GRAZING**

<b>FRESH BAKED BREAD AND BUTTER</b>	<b>\$5</b>
<b>ROBERTSON'S HAND CUT CHIPS (GF)</b>	<b>\$8</b>
Fresh handmade chips cut in house from potatoes harvested in the Southern Highland Township	
<b>HALLOUMI CHIPS (V)</b>	<b>\$12</b>
Riverina Dairy cheese, tossed in cumin and apple wood smoked paprika	
<b>BBQ'D WINGS</b>	<b>\$15</b>
Thai marinade of ginger, coriander root, garlic, soya sauce, brown sugar and sesame	
<b>FARMHOUSE SOFT CHEESE FLIGHT</b>	<b>\$15</b>
<i>Perfect match for a wine or a beer tasting paddle.</i>	
Shoalhaven specialise in soft rind cheese, we have selected; Unicorn Double Brie, Nowra Farmhouse Camembert, Nowra Farmhouse Brie, Flinders Estate Washed Rind, Flinders Estate Shoalhaven Ash Brie	
<b>PLOUGHMAN'S</b>	<b>\$17</b>
Cracker Barrel sharp cheddar, smoked ham, beef brawn, pickled onions, Three Weeds mustard pickle, warm fresh baked bread rolls and butter	
<b>SQUIRE'S ANTIPASTO (GF)</b>	<b>\$15</b>
Stuffed bell peppers, sun dried tomatoes, artichoke, roast capsicum, black olives, grilled zucchini and eggplant, smoked leg ham, sopressa and prosciutto	
<b>PORK PASTIES</b>	<b>\$15</b>
Smoked and pulled pork butt, corn and cheese filled pastries	
<b>EGG ROLL</b>	<b>\$15</b>
Pork and prawns, free range local eggs, chinese vegetables, oyster sauce, ginger, coriander and hoisin, wrapped and fried with Sriracha and Japanese soya dipping sauce	

**MEALS**

<b>FARMHOUSE SALAD</b>	<b>\$20</b>
Butter lettuce, baby greens, snow pea sprouts, crispy prosciutto, chicken saltimbocca, garlic croutons, confit garlic lemon aioli and parmigiano reggiano	
<b>PAPPARDELLE</b>	<b>\$20</b>
Thin egg ribbon Italian pasta, porcini, champignon and button mushrooms, 'Nine Tails Amber Ale', extra virgin olive oil, garlic, provolini and parmesan cheese	
<b>CRISPY SKINNED TASSIE SALMON PILAF</b>	<b>\$25</b>
Aromatic basmati rice cooked with turmeric, cardamom pods, garlic, onions and sesame oil, served with butter beans, green beans, broccolini, baby peas and spinach	
<b>SALTBUSH BURGER</b>	<b>\$22</b>
300 grams prime lamb, onions, rosemary, butter lettuce, tangy cheddar, mustard pickle relish with a side of Robertson's.	
<b>PARMI STACK</b>	<b>\$26</b>
Tenders splashed with tomato sugo, topped with provolone, mozzarella and prosciutto then baked, with Robertson's and mixed green salad	
<b>SCHNITZEL</b>	<b>\$23</b>
Freshly breaded tenders, with Robertson's and mixed green salad and old fashioned mixed herb chicken gravy	
<b>BRITISH STYLE FISH AND CHIPS</b>	<b>\$24</b>
Fresh local South Coast sustainable wild caught fillet, 'Four Wives Pilsener' batter and a side of Robertson's	
<b>PICANHA STEAK (GF)</b>	<b>\$24</b>
Our very popular thick cut Riverina black angus rump BBQ'd with Robertson's, confit garlic lemon aioli and a mixed green salad	

**VEGAN**

<b>GREEN CURRY BOWL</b>	<b>\$20</b>
Chickpeas, tofu, carrots, zucchini, beans with brown rice	
<b>BUDDHA ROAST</b>	<b>\$20</b>
Mushrooms, carrots, potatoes, kumara, zucchini, peppers, tossed in a balsamic glaze and served with cashew nuts and hummus	
<b>THE MIGHTY V PIZZA</b>	<b>\$20</b>
Naturally fermented sourdough, tomato sugo, confit garlic, semi dried tomato, zucchini, artichoke, roast capsicum, BBQ eggplant, black olives and basil	
<b>INSANE CURRY STACK</b>	<b>\$20</b>
Chickpea and lentil mild curry vegetable stack, hummus, roast peppers and cranberries	
<b>SPRING VEGETABLE PILAF</b>	<b>\$20</b>
Aromatic basmati rice cooked with turmeric, cardamom pods, garlic, onions and sesame oil served with butter beans, green beans, broccolini, baby peas and spinach	
<b>SOURDOUGH PIZZA</b>	
Our own culture, naturally fermented chia sourdough house made base	
<b>CRACKER BARREL CRUST</b>	<b>\$13</b>
Legendary cheddar first made in 1954 with smashed garlic	
<b>FOUNDATION</b>	<b>\$18</b>
Three simple ingredients, tomato sugo, buffalo mozzarella and fresh basil	
<b>PIG AND FIG</b>	<b>\$20</b>
Red onion, prosciutto, Italian sausage, 'Jack of Spades Porter' compote fig, tomato sugo, buffalo mozzarella	
<b>MUSHROOM, MUSHROOM, MUSHROOM</b>	<b>\$20</b>
Champignons, Swiss Browns, button mushrooms, porcini mushrooms, smashed garlic, provolone and mozzarella cheese	

**SUGAR**

<b>STRAWBERRY PANNA COTTA</b>	<b>\$10</b>
Classic Italian custard dessert with strawberries and a bitter caramel and orange zest sauce	
<b>STICKY DATE SPONGE</b>	<b>\$10</b>
Topped with molten butterscotch with honey and macadamia nut ice cream	
<b>HOT CHOCOLATE BLISS BOMBE</b>	<b>\$10</b>
Belgium chocolate lava cake with whipped vanilla cream	

**LITTLE SQUIRES**

For kids under 12 only  
 All kid's meals come with complementary ice cream

<b>NUGGETS AND CHIPS</b>	<b>\$10</b>
<b>HOT DOGS AND CHIPS</b>	<b>\$10</b>
<b>BEEF AND VEGETABLE LASAGNE</b>	<b>\$10</b>
(shush.. don't tell them)	
<b>ICE CREAM SUNDAE</b>	<b>\$6</b>
Hundred and thousands ice cream and your choice of topping	

**WE ARE UNABLE TO GUARANTEE ALL DISHES ARE COMPLETELY FREE OF RESIDUAL NUTS, OILS, SHELLFISH OR TRACES OF GLUTEN.**



# James Squire

BEER	STYLE	TASTING NOTES	ABV	QUENCH							SAVOUR	
				0	1	2	3	4	5	6	7	MID \$6 / SCH \$8 / PINT \$10.50
SWINDLER	TROPICAL ALE	Easy drinking, dry hopped pale ale, with big tropical passionfruit aromas	4.2%			✂						Green curry bowl, farm house salad
MID RIVER	PALE ALE	A Full-flavoured pale ale with Vienna and Munich malts creating a rich, malty character. German hops give crisp herbaceous flavours and US hops add bright citrus and fruit aromas	3.5%				✂					Schnitzel, pork pasties
FOUR WIVES	PILSENER	Authentic brew of sparkling golden brilliance, distinctive floral hop aroma and enticing spicy finish	5.0%						✂			Parmi stack, ploughman's
ONE FIFTY LASHES	AUSTRALIAN PALE ALE	Refreshing character and a fruity nose with hints of passionfruit, grapefruit and citrus	4.2%			✂						BBQ wings, fish and chips
THE CHANCER	GOLDEN ALE	The ideal thirst-slacking beer, with a tropical fruit aroma, restrained bitterness and dry finish	4.5%				✂					Picanha steak, pig and fig pizza, foundation pizza
NINE TALES	AMBER ALE	Full-bodied, malty beer with a toffee-caramel sweetness and nutty finish balanced against citrus hop notes	5.0%						✂			Sticky date sponge, saltbush burger
HOP THIEF	AMERICAN PALE ALE	Pleasantly tropical tang, vibrant hint of citrus, alluring scent of grapefruit and spice with floral aromas	5.0%					✂				BBQ wings, egg roll
JACK OF SPADES	PORTER	A beer of finesse featuring coffee and chocolate notes with a pillowy head	5.0%							✂		Hot choc bliss bombe, picanha steak
TASTING PADDLES		Try any 4 James Squire Brews										\$16
LIMITED RELEASES AVAILABLE – SEE BAR FOR DETAILS												

CIDER	STYLE	TASTING NOTES	ABV	QUENCH							SAVOUR	
				0	1	2	3	4	5	6	7	Farmhouse soft cheese flight, mighty V pizza
ORCHARD CRUSH	APPLE CIDER	Fresh, seasonal apples provide a fragrant aroma and crisp finish	4.8%				✂					

## THE James Squire STORY

**1785**

CONVICTED OF HIGHWAY ROBBERY. SENT TO AUSTRALIA ON THE 'FRIENDSHIP'.



**1788**

ARRIVED IN BOTANY BAY. GETS 300 LASHES FOR STEALING.



**1789**

FIRST SON BORN IN AUSTRALIA TO MARY SPENCER [FOLLOWED BY 7 OR 8 OTHER CHILDREN TO ELIZABETH MASON]



**1794**

STARTS BREWING AT KISSING POINT. PRODUCES FIRST HOP HARVEST THAT EARNS HIM A COW FROM THE GOVERNOR GENERAL.



**1806**

OPENS THE MALTING SHOVEL TAVERN ON THE BANKS OF THE PARRAMATTA RIVER.



**1822**

DIES ONE OF THE RICHEST MEN IN AUSTRALIA. HIS FUNERAL WAS THE BIGGEST EVER SEEN IN THE COLONY.



**1998**

MALT SHOVEL BREWERY IN CAMPERDOWN BEGINS BREWING BEERS AGAIN IN HIS HONOUR.

