BURGERS ALL ON AMERICAN POTATO BUN SERVED WITH FRIES FRIES (GFI) \$12 Shed Mayo *or* Smokey Chipotle Veganaise (VF) WESTSIDE MASSIVE Smashed All Brisket Patty, Shed Fried Chicken, Double Bacon, **DIRTY FRIES (GFI)** \$16 Smoked Bacon, American Cheese Sauce, Jalapenos, Mozzarella Double American Cheese, Diced White Onion, Bronx Pickles, Iceberg Lettuce, Tomato, Shed Mayo, Frank's Hot Sauce, Smoked Tomato Chutney w/ Dirty Fries Add Smoked Pork +\$6 | Bad Boy +\$4 Pair it with: Cherry Popper Cider **ONION RINGS** \$15 **BIG SHED (GFA/DFA)** Shed Mayo or Plant Based Chipotle Mayo (VF) Smashed All Brisket Patty, Bacon, American Cheese, **CORNFLAKE CAULIFLOWER BITES (VF/GFI)** \$18 Diced White Onion, Bronx Pickles, Iceberg Lettuce, w/ Fries & Plant Based Chipotle Mayo Tomato, Shed Mayo, Smoked Tomato Chutney Pair it with: Californicator **CHEESY G PIZZA (GFA/VFA)** \$14 Mozzarella, Fetta, Herbs, Confit Garlic Base **CAPTAIN BRISKY** CHEESEBURGER (GFA/DFA) \$14 Smoked F-Yeah Brisket, Chipotle BBQ, American Cheese Sauce, Smashed All Brisket Patty, American Cheese, White Onion, Mayo, Onion Rings, Pickle Pair it with: Frankenbrown Bronx Pickles, Ketchup, American Mustard, Potato Bun OZZY OZ (GFA) Add Fries +\$6 Smashed All Brisket Patty, Bacon, Egg, American Cheese, Iceberg Lettuce, Tomato, Pineapple, Diced White Onion, **SHED FRIED NUGGETS & FRIES** \$14 Shed Mayo, Straight Up Beet Relish Frank's Buffalo Sauce: Blue Cheese Sauce, Celery +\$3 Pair it with: Kol Schisel Chicken 'n' Chips: Frankenbrown Gravy, Fetta +\$4 Smoked & Loaded: Smoked Pork, Smoked Bacon, American Cheese WHO YA Sauce, Jalapeno, Mozzarella +\$8 Shed Fried Chicken or Grilled Cajun Rubbed Chicken Fillet, Iceberg Lettuce, Tomato, Frank's Hot Sauce, Mayo Bad Boy Nuggy: American Cheese Sauce, RPL Grilled Onion, Pair it with: Royal Park Lager Mozzarella, Shed Burger Sauce +\$4 WUSSY (GFA/DFA) \$18 1/2 KILO CHOOK WINGS Shed Fried Chicken or Grilled Cajun Rubbed Chicken Fillet, Shed Memphis Dust (GFI/DF) or Iceberg Lettuce, Tomato, Mayo F-Yeah Chipotle BBQ (DF) or Pair it with: Jetty Jumper Frank's Buffalo Hot Sauce (GFI): Blue Cheese Sauce, Celery THE BIG V (GFI/VF) \$16 **BAJA TACO (2)** Plant Based Patty, Bean Chilli, Smashed Avocado, Plant Based Cheddar, Battered Flat Head, Smashed Avocado, Pineapple Pico De Galo, Iceberg Lettuce, Tomato, Smokey Chipotle Veganaise Cholula Mayo on Soft Tortillas, Fresh Lime, Coriander Pair it with: Jetty Jumper **Veg Option:** Plant Based Protein **SQUEAKY (GFA) BEER CHEESE PLATE** \$25 Grilled Haloumi, Iceberg Lettuce, Tomato, Selection of Three Cheeses, Beer Marinated Olives, Hard Lemonade Mayo, Hommus Smoked Almonds, Bronx Pickles, Crisp Flat Bread Pair it with: Hard Lemonade

\$30 \$25 \$28 \$26 \$25 Add Smoked Pulled Pork +\$6 \$25 \$25 \$23

PORK HUB (GFA) Smoked Ham, Bacon, Sopressa Salami, Pepperoni, Smoked Pulled Pork, Mozzarella, Napolitana, Smoked Pork Ribs Pair it with: Frankenbrown	\$29
THE RANCH (GFA) Roasted Cherry Popper Chicken, Bacon, Chorizo, Red Onion, Mozzarella, Chipotle BBQ, Ranch Drizzle Pair it with: Cherry Popper Cider	\$26
SHED CHIMICHURRI (GFA) Charred Chimi Chicken, Roast Capsicum, Red Onion, Feta, Mozzarella, Chimi Pair it with: Kol Schisel	\$25
PHAT MAC Smoked Mac & Cheese, Smoked Brisket, Bacon, Parmesan Gratin, Bechamel, Mozzarella, Spring Onion Pair it with: Californicator	\$28
NACHO MAN (GFA/VFA) Smoked Bean Chilli, Jalapenos, Semi Sundried Tomato, Corn Chips, Tres Queso, Chipotle BBQ, Smashed Avocado, Ranch Drizzle, Coriander Pair it with: F-Yeah	\$2 4

HI HONEY (GFA)

Smoked Memphis Pumpkin, Heirloom Tomato, Fetta, Red Onion, Mozzarella, Napolitana, Toasted Pine Nuts, Fresh Rocket, Flat Creek Honey Drizzle Pair it with: Hazy Pale

\$25

\$20

SHEDHERITA (GFA/VFA)

Fior Di Latte, Heirloom Tomato, Salsa Verde, Mozzarella, Napolitana Pair it with: Jetty Jumper

OTHER OPTIONS

Gluten Free or Vegan Buns & Bases \$6

Swap Burger Patty for V2 Plant Based Burger or V2 Plant Based 'Chicken' Schnitzel +\$0

Frankenbrown Gravy +\$4 | Boozy Fruit Hot Sauce +\$3

Other Sauces + \$2

Frank's Hot Sauce | Blue Cheese Sauce | F-Yeah BBO Cholula Mayo | Buttermilk Ranch | American Cheese Sauce Chipotle BBO | Smokey Chipotle Veganaise | Shed Mayo

Order through the Mr. Yum QR Codes

on the table or see our friendly staff at the bar.

Make it a Double +\$5 | Add Dirty Topping to Fries +\$3

Swap Fries for Tots +\$2.5 | Swap Fries for Onion Rings +\$3.5





LARGER

BIG SMOKE

F-Yeah Pulled Brisket, Straight Up Cider Pork Ribs, Smoked Pulled Pork, Californicator Hot Link, Memphis Dusted Chook Wings, Smoked Mac & Cheese, Jalapeno Poppers, Slaw, Corn Chips, Bean Chilli, Beer Marinated Olives, Tortillas Pair it with: Tasting Paddle

BOOZY BARRAMUNDI \$30

Pan Fried Barramundi w/ Boozy Laksa Sauce, Egg Noodles, Sauteed Greens, Fresh Lime Pair it with: Jetty Jumper/ Boozy Fruit

CHIMI CHOOK BREAST BOWL (GFA/DF)

Charred Chimi Chicken Breast, Shredded Iceberg Lettuce, Avocado, Mex Bean Mix, Grilled Sweet Corn, Lime Rice, Crispy Tortilla Bowl Pair it with: Kol Schisel

SHED-CHO (GFI) \$24

Corn Chips, Smoked Bean Chilli, American Cheese Sauce, Mozzarella Tres Queso, Jalapenos, Smashed Avocado, Sour Cream, Fresh Coriander Pair it with: F-Yeah

Add Protein +\$6

YOU DON'T MAKE FRIENDS WITH SALAD! (GFI/DFA) \$24

Fresh Mixed Leaves, Smoked Memphis Pumpkin, Chevre, Semi Sundried Tomatoes, Cucumber, Beer Marinated Olives, Sweet Corn, Peppers, Straight Up Cider & Mustard Vinaigrette

Pair it with: Cherry Popper Cider

Add Protein

Smoked Beef Brisket +8 | Plant Based Lamb +\$6 Smoked Pulled Pork +\$6 | Grilled Cajun Chicken Fillet +\$6 Chimichurri Chicken Breast +\$6 | Haloumi +\$4

PLEASE NOTE!

We are unable to provide coeliac as we deal heavily in wheat throughout the brewery & kitchen.

All our Meat is prepared, rubbed & smoked on-site in our Yoder.

Big Shed is a production facility. Please adhere to the signs, staff advice and always remain within the boundaries.

Doggos are welcome in the Beer Garden (outside).

10% surcharge on food on public holidays.

PLANT BASED FRIENDS

\$70

\$26

FRIES (GF) w/ Smokey Plant Based Chipotle Mayonnaise or Ketchup	\$12
LOADED SWEET POTATO WEDGES W/ Plant Based Lamb, Dairy Free Sour Cream, Sweet Chilli Sauce	\$18
ONION RINGS w/ Plant Based Cholula Mayonnaise	\$15
PLANT BASED CHICKEN NUGGETS w/ Fries, Ketchup	\$16
CORNFLAKE CAULIFLOWER BITES w/ Fries, Plant Based Cholula Mayonnaise	
VEGAN-CHO'S Corn Chips, Smoked Bean Chilli, Vegan Mozzarella, Jalapeno's, Smashed Avocado, Dairy Free Sour Cream, Fresh Coriander	\$24

YOU DON'T MAKE FRIENDS WITH SALAD! (GFI/DFA) \$24 Fresh Mixed Leaf, Smoked Memphis Pumpkin, Semi Sundried Tomatoes,

Cucumber, Beer Marinated Olives, Sweet Corn, Peppers, Straight Up Cider & Mustard Vinaigrette

BIG V (GFI) Plant Based Beef Patty, Cheddar, Smoked Beans, Smashed Avocado,

Iceberg Lettuce, Chipotle Vegannaise, GF Bun, Fries \$25 **CLUCK NAH, IT'S PARMI!**

Plant Based Chicken Schnitzel, Napolitana Sauce, Vegan Mozzarella, Iceberg Lettuce, Chipotle Vegannaise, GF Bun, Fries

\$24 **VEG-CHO MAN PIZZA (GFA)**

Smoked Chilli Beans, Jalapeno's, Semi Sundried Tomato on a Chipotle BBQ, Vegan Mozzarella Base, Smashed Avocado, Corn Chips, Coriander

VEGAHERITA PIZZA (GFA) \$20

Heirloom Tomato, Plant Based Mozzarella, Napolitana Base, Salsa Verde Drizzle

HEY PUMPKIN PIZZA (GFA) Smoked Memphis Pumpkin, Heirloom Tomato, Red Onion,

Plant Based Mozzarella, Napolitana Base, Toasted Pine Nuts, Fresh Rocket

GF Base +\$6

Add Protein: Plant Based Beef Mince +\$6 Plant Based Lamb +\$6

Order through the Mr. Yum QR Codes on the table or see our friendly staff at the bar.

Your choice of any Kid's Meal w/ a Juice or Softie, Gelista Ice Cream Cup and Activity Pack	\$16
LITTLE BEEF BURGER (GFA/DFA) Beef Patty, Cheese, Ketchup w/ Fries	\$12
CHICKLETTE BURGER (GFA/DFA) Grilled Chicken, Lettuce, Mayo w/ Fries	\$12
H&P PIZZA (GFA) Ham, Pineapple, Napolitana, Mozzarella	\$12
TENDERS Crumbed Tenders, Ketchup w/ Fries	\$12
DESSERTS	
GOLDEN STOUT TIME MISSISSIPPI MUDCAKE Honeycomb, Vanilla Bean Ice Cream, Raspberry Sour Coulis	\$14
STRAIGHT UP APPLE POP TART Vanilla Bean Ice Cream	\$12

\$16

WHAT'S ON AT BIG SHED

MONDAY - FRIDAY: Hoppy Hour **TUESDAY: Pints & Pinnies** WEDNESDAY: Quiz Night

LOADED DONUT FRIES

Coffee & Tea Available

\$25

\$25

FRI-SAT NIGHTS / SUNDAY ARVO: Live Entertainment

Chocolate Fudge, Whipped Cream, Berry Coulis, 100s & 1000s

SUNDAY: Bottomless BBO

FIRST THURSDAY EVERY MONTH: Big Shed Bingo!

Ask our friendly bar staff about our:

Brewery Tours | Ultimate Brewday Experience | Functions

DIETARY REQUIREMENTS

VF: VEGAN FRIENDLY | VFA: VEGAN FRIENDLY AVAILABLE | DF: DAIRY FREE DFA: DAIRY FREE AVAILABLE | GFA: GLUTEN FREE AVAILABLE* **GFI: MADE USING GLUTEN FREE INGREDIENTS***

> We are unable to provide coeliac as we deal heavily in wheat throughout the brewery & kitchen.





