

Brewski

NEW ORLEANS

“There is a platter from New Orleans, that’s going to be lots of fun.” For the first time ever, Brewski takes influence from what was ranked the best food city in the world 2025 for an absolute flavour first feast. We have jambalaya mac n cheese, gumbo surf n turf burgers and fries, cajun popcorn shrimp and a whole lot more.

For Easter, the dessert menu has gone chocolate overload, featuring the return of mini egg truffle balls alongside Biscoff chocolate pie, a black forest chocolate cheesecake, and of course a sharer with all three so you don’t have to pick a favourite.



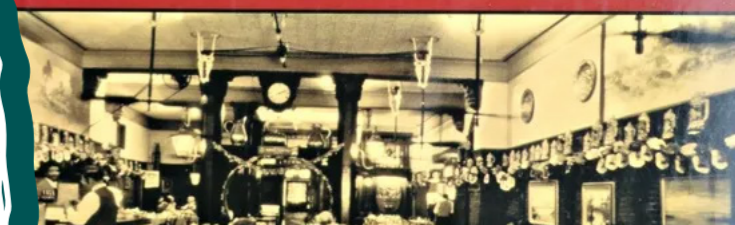
**NOBODY
LEAVES
HUNGRY**



**LOST RESTAURANTS
of NEW ORLEANS**

and the recipes that made them famous

Peggy Scott Laborde and Tom Fitzmorris





Brewski FOOD MENU



SMALL PLATES

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| CAULIFLOWER BITES | 7.75 |
| DEEP FRIED BUFFALO CAULIFLOWER SERVED WITH CORIANDER CHUTNEY AND SLAW | |
| JAMBALAYA MAC & CHEESE SPRING ROLL | 8.50 |
| CHORIZO JAMBALAYA MAC & CHEESE SPRING ROLL SERVED WITH REMOULADE SAUCE | |
| BAYOU BIRRIA BRISKET TACOS | 8.50 |
| 2 CORN TORTILLAS STUFFED WITH SLOW COOKED SOUTHERN BEEF BRISKET BIRRIA, MOZZARELLA, PICKLED RED ONION AND LIME SERVED WITH BIRRIA BROTH FOR DIPPING | |

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| CREOLE HOT HONEY CHARGRILLED BACON STEAK | 9.00 |
| 7OZ CHARGRILLED BACON STEAK SERVED WITH CREOLE MUSTARD HOT HONEY AND SLAW | |
| CAJUN POPCORN FRIED SHRIMP | 9.00 |
| DEEP FRIED CAJUN KING PRAWNS SERVED WITH REMOULADE SAUCE AND SLAW | |
| HALLOUMI FRIES | 9.50 |
| DEEP FRIED HALLOUMI SERVED WITH HOMEMADE SWEET CHILLI, CHIPOTLE SOUR CREAM AND POMEGRANATE SEEDS | |
| FRIED CHICKEN THIGHS | 10.00 |
| BREWSKI BUTTERMILK FRIED CHICKEN THIGHS SERVED WITH SLAW AND YOUR CHOICE OF DIP BBQ/BUFFALO/BLACKSTICKS SOUR CREAM/ CHIVE RANCH/CHIPOTLE SOUR CREAM | |

SIDES

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| BREWSKI'S SIGNATURE CRACK MAC N CHEESE | 8.50 |
| BAKED ELBOW MACARONI AND BREWSKI SMOKEY 3 CHEESE SAUCE WITH RITZ CRACKER CRUMB | |
| ADD FRIED CHICKEN 4.5 | |
| ADD BIRRIA BRISKET 4.5 | |
| ANIMAL STYLE FRIES | 6.50 |
| HOMEMADE SKIN ON FRIES TOSSED IN FAJITA SEASONING AND TOPPED WITH MELTED MOZZARELLA, GRILLED ONIONS, HOT HONEY BACON PIECES AND BEAR SAUCE | |
| ORIGINAL POUTINE | 5.50 |
| HOMEMADE SKIN ON FRIES WITH CHEESE CURDS AND BEEF OR VEGGIE GRAVY | |
| SALT & PEPPER POUTINE | 6.50 |
| HOMEMADE SKIN ON FRIES WITH CHEESE CURDS AND BEEF OR VEG GRAVY WITH SALT AND PEPPER SEASONING, SPRING ONION AND PICKLED CHILLIES | |
| SALT & PEPPER FRIES | 5.50 |
| SKIN ON FRIES WITH SALT AND PEPPER SEASONING, SPRING ONIONS, CHILLIES, GRILLED RED PEPPERS AND CAJUN ONIONS | |
| GARLIC PARMESAN FRIES | 6.50 |
| GARLIC BUTTER TOSSED HOMEMADE FRIES TOPPED WITH PARMESAN | |
| SKIN ON FRIES | 4.50 |
| HOMEMADE FRIES WITH GARLIC CHIP DUST | |
| BIG DIPS | 2.50 |
| BBQ, SWEET CHILLI, BUFFALO, BLACKSTICKS SOUR CREAM, CHIPOTLE SOUR CREAM, BEAR SAUCE, CHIMICHURRI, CHIVE RANCH, GARLIC AIOLI | |

BURGERS

SERVED ON A GARLIC BUTTERED POTATO BRIOCHE BUN WITH SKIN ON FRIES

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| THE BEAR | 17.50 |
| DOUBLE CHEESEBURGER TOPPED WITH CARAMELISED ONION, BEAR SAUCE AND HOMEMADE PICKLES | |
| ADD HOT HONEY BACON PIECES 2 | |
| ULTIMATE UPGRADE: ANIMAL FRIES AND EXTRA BEAR SAUCE FOR DIPPING 4 | |
| LOUISIANA HOT DIP CHICKEN | 17.50 |
| DEEP FRIED BREWSKI CHICKEN THIGH, LOUISIANA STYLE SPICY CHILLI OIL, SLAW, BLACKSTICKS SOUR CREAM, PICKLES AND CHIVES | |
| ADD HOT HONEY BACON PIECES 2 | |
| HALLOUMI | 17.50 |
| DEEP FRIED HALLOUMI, HOMEMADE SWEET CHILLI, CHIMICHURRI SLAW, CHIPOTLE SOUR CREAM AND HOMEMADE NACHOS | |
| THE SOUTHERN SURF & TURF | 21.00 |
| DOUBLE CHEESEBURGER TOPPED WITH A RICH CHICKEN AND CHORIZO SAUCE, BOOZY ONIONS, GARLIC BUTTER KING PRAWNS AND BLACKSTICKS SOUR CREAM | |
| CAJUN ONION BHAJI BATTER CHICKEN | 18.50 |
| CHICKEN THIGH DEEP FRIED IN ONION BHAJI BATTER AND TOPPED WITH CORIANDER CHUTNEY, MINTED RANCH, PICKLED RED ONION AND PICKLED CHILLIES | |
| BAYOU BIRRIA BRISKET | 21.00 |
| DOUBLE CHEESEBURGER TOPPED WITH SLOW COOKED SOUTHERN BEEF BIRRIA, PICKLED RED ONION, LIME, BLACKSTICKS SOUR CREAM AND SERVED WITH A POT OF BIRRIA GRAVY FOR DIPPING | |
| VEGGIE | 16.50 |
| MOVING MOUNTAINS BURGER PATTY, BURGER CHEESE, CHIMICHURRI SLAW, PICKLED RED ONION AND KETCHUP | |

DIETARY REQUIREMENTS:
ALL OF THE MENU ITEMS WITH THESE ICONS CAN BE MADE VEGETARIAN OR VEGAN AT YOUR REQUEST:



ALLERGENS: ALL OF OUR DISHES ARE PREPARED IN A SMALL KITCHEN WHERE ALL ALLERGENS ARE PRESENT. IF YOU HAVE AN ALLERGY OR INTOLERANCE TO CERTAIN FOODS, PLEASE SPEAK TO A MEMBER OF OUR STAFF ABOUT THE INGREDIENTS USED IN OUR MEALS. WE CANNOT GUARANTEE THAT OUR DISHES ARE COMPLETELY "FREE FROM" ALLERGENS.

CARBON FREE DINING:
AN OPTIONAL 99P IS ADDED TO YOUR BILL. THIS WILL PLANT A FRUIT TREE IN THE DEVELOPING WORLD TO COUNTERBALANCE THE CARBON FOOTPRINT AND FOOD WASTE OF YOUR MEALS AND HELP END POVERTY. FOR MORE INFORMATION SCAN THE QR CODE BELOW.



PLEASE NOTE: A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO ALL TABLES. OUR TEAM RECEIVE 100% OF RESTAURANT TIPS.

MATE DATES

Our Infamous Sharing Platters

THE OG 75

- 2 X BEAR BURGERS
- FRIED CHICKEN CRUNCH WRAP
- BRISKET CRUNCH WRAP
- HOT BUFFALO FRIED CHICKEN THIGHS
- SKIN ON FRIES WITH BEEF GRAVY AND CHEESE CURDS
- POT OF BBQ SAUCE

THE BIG EASY 80

- JAMBALAYA MAC TOPPED WITH PORK CRACKLING
- CAJUN SHRIMP WITH REMOULADE
- LOUISIANA HOT DIP CHICKEN BURGER
- THE SOUTHERN SURF & TURF BURGER
- CHARGRILLED 7OZ BACON STEAK WITH CREOLE HOT HONEY
- BAYOU BIRRIA CRUNCH WRAP AND CAJUN CHORIZO FRIES

Dirty FRIES

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| STEAK FRIES | |
| SERVED PINK OR WELL DONE | |
| 8OZ BLACK ANGUS SIRLOIN STEAK | 27.50 |
| CHOOSE YOUR FRIES: | CHOOSE YOUR SAUCE: |
| CONFIT GARLIC BUTTER | PEPPERCORN |
| SALT AND PEPPER | BEEF GRAVY |
| FAJITA SEASONED | CHIMICHURRI |
| ADD GARLIC BUTTER KING PRAWNS 5.75 | |

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| BAYOU BIRRIA BRISKET | 18.50 |
| GARLIC BUTTER TOSSED HOMEMADE FRIES TOPPED WITH SLOW COOKED SOUTHERN BEEF BIRRIA, BIRRIA GRAVY, BLACKSTICKS SOUR CREAM, PICKLED RED ONION, AND LIME | |
| GUMBO | 18.50 |
| GARLIC BUTTER TOSSED HOMEMADE FRIES TOPPED WITH A RICH CHICKEN AND CHORIZO SAUCE, BOOZY ONIONS AND GARLIC BUTTER KING PRAWNS | |

CALI CRUNCH WRAPS

CRUNCHY, STUFFED & TOASTED TORTILLA PARCELS, SERVED WITH CAJUN SEASONED FRIES



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| FRIED CHICKEN | 19.50 |
| BREWSKI FRIED CHICKEN THIGH, SLAW, MOZZARELLA, SWEET CHILLI, PICKLED CHILLIES, CHIPOTLE SOUR CREAM AND HOMEMADE NACHOS. SERVED WITH CHIVE RANCH | |
| JAMBALAYA MAC | 19.50 |
| SLOW COOKED PORK BELLY AND CHORIZO JAMBALAYA MAC AND CHEESE, MOZZARELLA, PORK CRACKLING, PICKLED CHILLIES AND HOMEMADE NACHOS, SERVED WITH REMOULADE | |
| BAYOU BIRRIA BRISKET | 20.50 |
| SLOW COOKED SOUTHERN BRISKET BIRRIA, MOZZARELLA, CAJUN FRIES, PICKLED RED ONION AND CHIPOTLE SOUR CREAM. SERVED WITH BIRRIA GRAVY FOR DIPPING | |

BIG DUNKERS

THE PERFECT ACCOMPANIMENT TO BURGERS & CRUNCH WRAPS

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| PEPPERCORN SAUCE | 3.00 |
| CREAMY PEPPERCORN SAUCE MADE WITH PINK AND BLACK PEPPERCORNS | |
| BEEF GRAVY | 2.50 |
| HOMEMADE RED WINE BEEF GRAVY | |
| VEG GRAVY | 2.50 |
| RED PEPPER, BASIL AND FENNEL GRAVY | |



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| OG CHEESE DIP | 3.00 |
| HOT, MELTED, SMOKEY, MISO CHEESE DIP | |
| LOUISIANA HOT AND SPICY | 4.00 |
| THE OG CHEESE DIP WITH LOUISIANA CHILLI OIL AND PICKLED CHILLIES | |
| TRUFFLED HOT HONEY BACON | 4.00 |
| THE OG CHEESE DIP WITH CRISPY BACON PIECES TOSSED IN TRUFFLED HOT HONEY | |

POUTINE

Canada's National Dish

GIANT BOWLS OF THE WORLDS BEST CHIPS, CHEESE & GRAVY

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| SALT & PEPPER | |
| HOMEMADE SKIN ON FRIES WITH CHEESE CURDS AND BEEF OR VEG GRAVY WITH SALT AND PEPPER SEASONING, SPRING ONION AND PICKLED CHILLIES SERVED WITH A CHOICE OF... | |
| FRIED CHICKEN THIGH | 17.50 |
| DEEP FRIED CAULIFLOWER | 15.50 |
| BUFFALO AND BLUE | |
| HOMEMADE SKIN ON FRIES WITH CHEESE CURDS AND BEEF OR VEG GRAVY TOPPED WITH BUFFALO HOT SAUCE, BLACKSTICKS SOUR CREAM AND SPRING ONION SERVED WITH A CHOICE OF... | |
| FRIED CHICKEN THIGH | 17.00 |
| DEEP FRIED CAULIFLOWER | 15.00 |

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