

# FRITZENBERGER



FRITES AND BURGER BREW PUB

## BURGERS

### FRITZEN BURGER

**\$11**

Grass-fed beef (Bryon Bay Hinterland), aged cheddar, hydroponic lettuce, organic tomato, Spanish onion and our house-made Fritzensauce

### FRITZEN X BURGER

**\$15**

Fritzen Burger with extra beef - includes two grass-fed beef patties (Bryon Bay Hinterland), aged cheddar, hydroponic lettuce, organic tomato, Spanish onion and our house-made Fritzensauce

### CHEESE BURGER

**\$10**

Grass-fed beef (Bryon Bay Hinterland), aged cheddar, house-made organic ketchup, mustard, Spanish onion and house-made pickle

### CHEESE X- BURGER

**\$13**

Cheese Burger with extra beef - includes two grass-fed beef patties (Bryon Bay Hinterland), aged cheddar, house-made organic ketchup, mustard, Spanish onion and house-made pickle

### BACON BURGER

**\$14**

Fritzen Burger with added bacon - includes grass-fed beef (Bryon Bay Hinterland), maple syrup candied bacon, aged cheddar, hydroponic lettuce, organic tomato, Spanish onion and our house-made Fritzensauce

### PORK BURGER

**\$14**

Smoked, slow-cooked pulled pork (belly and shoulder) with rough-cut slaw, fresh mint and coriander

### VEGETARIAN BURGER

**\$12 (V)**

Panko-crumbed, Swiss cheese-filled field mushroom, hydroponic lettuce, organic tomato, Spanish onion and our house-made Fritzensauce

### CHICKEN BURGER

**\$12**

Southern fried, free-range chicken thigh fillet, hydroponic lettuce, organic tomato and spicy mayo

### FISH BURGER

**\$14**

Panko-crumbed fish fillet (QLD seasonable and sustainable catch), hydroponic lettuce, tartar sauce.

## ADD ONS

**MAPLE SYRUP CANDIED BACON** (2 pieces)

**\$2**

**BACON JAM**

**\$3**

**EXTRA GRASS-FED BEEF PATTY**

**\$3**

**EXTRA SOUTHERN FRIED FREE RANGE CHICKEN**

**\$4**

**MUSHROOM**

**\$2**

**GLUTEN FREE (GF)\* BUN**

**\$2**

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## SIDES

### FRITES

Season as you like from the Fritzensalt station

**\$6 (V) (GF)\***

### LOADED FRITES

Cheese sauce, candied bacon, green onions, Fritzensauce and Twisties salt

**\$10**

### FRITZEN WINGS (8) (16) (24)

Lightly spiced chicken wings with blue cheese sauce and celery

**\$12/\$20/\$26**

### CRUMBED PORK BITES (4 pieces)

Slow cooked crumbed pork belly pieces with mustard aioli

**\$15**

### ICEBERG LETTUCE WEDGES

With candied bacon bits, blue cheese sauce and croutons

**\$10**

### FRITZEN PICKLE

House-made dill pickles

**\$4 (V) (GF)\***

\*GF items cooked alongside non-GF items so cross contamination is possible

## SAUCES

FRITZENSAUCE, ORGANIC HOUSE-MADE KETCHUP, AIOLI,  
BLUE CHEESE SAUCE

**50c**

## DESSERTS

### SUGAR FRITES

Cinnamon sugared churro-style frites with raspberry ketchup, hot chocolate sauce or toffee sauce

**\$6**

## SHAKES

### CHOCOLATE FRITZENSHAKE

Decadent chocolate thick shake made with dark Belgian chocolate ice-cream

**\$10**

### VANILLA FRITZENSHAKE

Rich creamy thick shake made with French vanilla ice-cream

**\$10**

### VANILLA MALT CANDIED BACON FRITZENSHAKE

French vanilla bean ice-cream, vanilla bean paste, Vienna malt syrup topped with maple bacon and honey toasted oats

**\$12**

### CHOC MALT ALMOND BRITTLE FRITZENSHAKE

French vanilla bean ice-cream, Belgian chocolate sauce, Porter malt syrup topped with toasted almond brittle and dark chocolate crumble

**\$12**

**Ask at the bar about spiking your shake with a nip from the back bar!**

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## BEER ON TAP

SCHOONER (425ML) = (S) : GROWLER (1.89L) = (G)

\* FRITZENHELP GROWLER CAN'T LEAVE WITH YOU. IT'S UNDER HOUSE ARREST.  
ASK AT THE BAR FOR TAKE HOME GROWLER PRICES.

FRITZENBERGER PALE ALE 4.7%	\$8 (S) \$29 (G)
FRITZENBERGER NEW WORLD LAGER 4.8%	\$8 (S) \$29 (G)
FRITZENBERGER PASSIONFRUIT KOLSCH 5.0%	\$10 (S) \$40.5 (G)
FRITZENBERGER IPA 6.4%	\$9 (S) \$33 (G)
FRITZENBERGER RUM & CITRUS IPA 6.7%	\$11 (S) \$37 (G)
FRITZENBERGER PORTER 5%	\$8 (S) \$29 (G)
FRITZENBERGER HAZLENUT & COFFEE PORTER 5.3%	\$10 (S) \$37 (G)
FRITZENBERGER/NO SHOES PARADISE CITRUSY 5.1%	\$9 (S) \$33 (G)
BRISBANE BREWING CO SCHWEIN HABEN" 4.8%	\$10 (S) \$36.5 (G)
NEWSTEAD/NETHERWORLD/BREWTAL	\$13.5 (S) \$49.5 (G)
PUMPKINHEAD 6.8%	
NEWSTEAD/BREWTAL - THE LESHY 9.3%	\$14 (S) \$41.5 (G)

## CIDER ON TAP

SCHOONER (425ML) = (S) : GROWLER (1.89L) = (G)

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ASK AT THE BAR FOR TAKE HOME GROWLER PRICES.

FRITZENBERGER DRY APPLE CIDER 5.0%	\$8 (S) \$29 (G)
FRITZENBERGER KIWI & LIME CIDER 5.0%	\$9 (S) \$33 (G)
FRITZENBERGER ORANGE AND JUNIPER CIDER 5.0%	\$9 (S) \$33 (G)
FRITZENBERGER CUCUMBER & MINT CIDER 5.0%	\$9 (S) \$33 (G)
FRITZENBERGER BERRY & CINNAMON CIDER 5.0%	\$9 (S) \$33 (G)

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## COCKTAILS SINGLE (S) : JUG = (J)

### APEROL SPRITZ

**\$11 (S)**

Aperol aperitivo and Zing prosecco. Topped with soda and served on ice with a slice of orange.

### NITRO ESPRESSO MARTINI

**\$12 (S)**

Ketel One Dutch Wheat Vodka, Kahlua and Mr Black coffee liqueur. Delivered with a creamy nitro pour and garnished with coffee beans.

### PASSIONFRUIT CAPIRINHA

**\$13(S)**

Pampero Blanco Venezuelan white rum and Joseph Catron passionfruit liqueur. Muddled strawberry and lime with a dash of apple and cranberry juice.

### WATERMELON SOUR

**\$13 (S)**

Ketel One Dutch Wheat Vodka and Joseph Catron watermelon liqueur. Shaken with a dash of lemon juice and served with cucumber and mint.

### ORANGE SUNDAY

**\$13 (S)**

Pampero Blanco Venezuelan white rum. Combined with house made orange and juniper cordial topped off with soda.

### MIDNIGHT MARGARITA

**\$16 (S)**

Don Julio Tequila Resposado and Cointreau. Shaken with Extra dark Belgian candi syrup and lime. Served in a sugar and salt rimmed glass.

### FRITZEN BLUEBIRD

**\$12 (S)**

Tanquray gin, De Kuyper Blue Curacao and Paraiso lychee liquer blended with soda. Served with on ice with a dash of aromatic bitters topped with splash of dry ginger and a flair of fruit.

### PIMM'S & LEMONADE

**\$9 (S) \$25 (J)**

Pimms No.1 and lemonade served on ice with a medley of fruits.

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## PILSNER BOTTLE

### **BALTER PILSNER 4.9% (AUS)**

**\$10**

Crisp balanced malt base, floral hop aromas with a bitter finish.

## PALE ALE BOTTLE

### **BALTER XPA 5% (AUS)**

**\$10**

Layers of tropical and floral hop aromas, with low bitterness and clean finish

### **MISMATCH SESSION ALE 4% (AUS)**

**\$9**

Full-flavoured pale ale, tastes of tropical fruit thanks to Citra and Galaxy hops.

### **WILDE PALE ALE (GLUTEN FREE) 4.5% (AUS)**

**\$10**

Brewed with millet and sorgum, this pale ale is %100 gluten free

## WHEAT BEER BOTTLE

### **WEIHENSTEPHANER HEFE (500ML) 5.4% (GER)**

**\$13**

From the world's oldest brewery, a classic, naturally cloudy German wheat. Yeast and banana on the nose. Kick back and relax with it on a warm afternoon.

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## BELGIAN BOTTLE

### **RED HILL CHRISTMAS ALE 8.3% (AUS)**

**\$16**

Belgian strong ale, deep orange in colour with a spicy noble hop nose. Complex dried fruit character from Belgian yeast and dark crystal malt.

### **SAISON DUPONT 6.5% (BELG)**

**\$12.5**

A classic Belgian farmhouse ale, from the masters of the style. Expect bold yeast spiciness, light fruitiness and a long dry finish. Should be tasted by all humans.

### **MOA SOUR BLANC 2014 6.7% (NZ)**

**\$16**

Belgian style lambic sour beer. Fermented with a mix of wild cultures and introduced bacteria, blended from barrel aged and tank stock. Dry funky and tart, dip your toe into the world of sour beer.

### **GULDEN DRAAK 9000 QUADRUPLE 10.5% (BELG)**

**\$17.5**

Big Belgian abbey style ale. Slightly hazy with a complex stewed fruit character, worryingly drinkable.

## IPA BOTTLE

### **HAWKERS IPA 6.5% (AUS)**

**\$11**

Big, bold hoppy American style IPA. Punchy citrus and pine aroma backed up by just enough malt to balance the finish.

## STOUT AND PORTER

### **HAWKERS STOUT 5.4% (AUS)**

**\$10**

Dry stout with a beautiful tan head, dark chocolate and roast on the nose. Everything you need a stout to be

### **MOA RESERVE IMPERIAL STOUT (500ML) 10.2% (NZ)**

**\$17**

Aged in French oak ex Pinot Noir barrels, lending dark fruit and vanilla characters to this rich chocolatey stout.

## ODD BOD BOTTLE

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**FORTITUDE PACER 2.8% (AUS)**

**\$8.5**

Pale ale hopped with Citra. A light ale that will let you last all day

**SCHLENKERLA MARZEN 5.1% (500ml) (GER)**

**\$15**

Brewed in Bamberg in Bavaria, the home of German smoked beer tradition. The use of beechwood smoke to treat the malt used in this amber lager lends flavours and aromas of ham and bacon. No pigs were harmed making this beer

**SIERRA NEVADA BIGFOOT BARLEYWINE 9.6% (USA)**

**\$18.5**

American style barleywine, big, malty and complex. Under production since 1983 this is an American classic. Savour it slowly, it has a lot to give.

## CIDER AND GINGER BEER BOTTLE

**HILLS APPLE CIDER 5% (AUS)**

**\$9**

100% Adelaide Hills apple cider. A well balanced, complex cider with a clean and dry finish. Medium sweet.

**HILLS PEAR CIDER 5% (AUS)**

**\$9**

Made from Adelaide Hills pears. Clean and crisp with a great pear complexity.

**HILLS APPLE & GINGER 8% (AUS)**

**\$12**

Apple cider brewed using the addition of ginger. Medium sweet.

**ROYAL JAMAICA GINGER BEER 4.4% (JAM)**

**\$11**

A spicy and very sessionable ginger beer. Medium sweet.

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## WINES BY THE GLASS

(250ml)

(s)tandard glass pour (150ml) and (ex)tra glass pour

### WHITE

Bay & Barnes Sauvignon Blanc – Marlborough, NZ \$8 (S) \$13.50 (EX)

Vinaceous 'Sirenya' Pinot Grigio – Adelaide Hills, SA \$9.5 (S) \$16 (EX)

Flametree Chardonnay – Margaret River, WA \$11(S) \$18 (EX)

### ROSÉ

Excuse My French Rosé – Vins du Pay, FR \$9.5 (S) \$16 (EX)

### RED

Devil's Staircase Pinot Noir– Central Otago, NZ \$10.5 (S) \$17.5 (EX)

Bremerton 'Tamblyn' Cab Blend – Langhorne, SA \$8.50 (S) \$14.5 (EX)

Burg Rouge Shiraz – Heathcote, Vic \$9.5 (S) \$16 (EX)

### BUBBLES

Zing Prosecco – King Valley, Vic \$8 (S)

Piper- Heidsieck Cuvee Brut – Reims, Fr \$17 (S)

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## WHITE BY THE BOTTLE

### **Laissez Faire Riesling – Porongurup, WA**

**\$52**

**Grab: zesty lime juice.**

Aroma of orange blossom and lime, fine citrus acidity and minerality. Dry.

### **Bay & Barnes Sauvignon Blanc – Marlborough, NZ**

**\$39**

**Grab: Tropical passionfruit.**

Made by the famous Geisen family, this is classic Marlborough Sauv, and it's easy to see why it's still the most popular white wine in Australia. Bold and loud tropical fruit jumps out of the glass.

### **Longview 'The Whippet' Sauvignon Blanc – Adelaide Hills, SA**

**\$47**

**Grab: Elegant lighter version of Sav.**

Sourced from cool high altitude vineyards in the Adelaide Hills, this wine is more subtle and elegant than the kiwi styles. Much lighter passionfruit, cut grass and crisp acidity.

### **Vinaceous 'Sirenya' Pinot Grigio – Adelaide Hills, SA**

**\$42**

**Grab: Light nashi pear.**

Pinot Grigio is made in the Italian style – very light and crisp with subtle pear and honey character. Almost clear in the glass, this is refreshing in its simplicity.

### **Derwent Estate Pinot Gris – Derwent River, Tas**

**\$49**

**Grab: Rich baked pear and honey.**

Pinot Gris is made in the French style – more weight and sugar than Grigio you get baked pear and honey character. Much fuller and more complex on the palate.

### **Flametree Chardonnay – Margaret River, WA**

**\$50**

**Grab: Buttery, baked apple and toast.**

Of our white wines this is the only one that spends time in oak barrels. This gives a richer palate of bread and buttery characters to the natural apple characters of chardonnay.

### **Joseph Drouhin Chablis – Burgundy, Fr**

**\$64**

**Grab: Green apple skin, length and mineral. Elegance.**

Chablis is a small sub region of the Burgundy region of France (the home of Chardonnay). These styles are made without oak from chalky soils and make elegant and mineral Chardonnays.

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## ROSÉ BY THE BOTTLE

### **Excuse My French Rosé – Vins du Pay, Fr \$45**

**Grab: Strawberries and cream.**

Soft strawberry fruits with creamy mouth feel. Rosé is red grapes made in a white wine style. Light and perfect summer drinking

### **Podere 414 'Flower Power' Rosato – Tuscany, Ity \$52**

**Grab: Sour cherry.**

Bone dry and made from the famous Tuscan red grape Sangiovese, this is produced using biodynamic methods and produces a pale and very dry rosé style.

## RED BY THE BOTTLE

### **Devil's Staircase Pinot Noir– Central Otago, NZ \$46**

**Grab: Cherry and clove spice.**

Made by Rockburn Estate, Central Otago produces a richer style of Pinot Noir with ripe cherry and plum fruits and hints of spice from oak barrels. Still at the lighter end of the red wine scale.

### **Marchand and Burch Pinot Noir – Burgundy, Fr \$69**

**Grab: Light berry fruits and earthy characters.**

Red Burgundy (Pinot Noir from Burgundy) are the most coveted and often most expensive wines in the world. They run a fine balance between cherry and red berry fruits with subtle earthy characters and long savoury tannin.

### **Bremerton 'Tamblyn' Cabernet Blend – Langhorne, SA \$39**

**Grab: blueberry fruits, cigar box, savoury tannin.**

Predominantly Cabernet Sauvignon, there is also Merlot and a dash of Shiraz and even Malbec. An exercise in blending different grapes together like a puzzle. Cabernet gives you blueberry and savoury tannin; Merlot softens this out a bit.

### **Barone Ricasoli 'Brolio'Chianti Classico – Tuscany, Ity \$60**

**Grab: Blackberries, violets and savoury tannin.**

Made mostly from Sangiovese grapes, the Ricasoli family are one of the most important in Chianti – in fact they invented the Chianti we know today. Plush mouth feel, savoury tannin and hints of mint and spice on the palate.

### **Burg Rouge Shiraz – Heathcote, Vic \$45**

**Grab: Intense berry fruit, rich vanilla, mouth filling.**

This started as a project to make the perfect 'Burger Wine'. It was obvious that Shiraz was the perfect traditional match to grilled beef; this is a blend of 14 different parcels of old vine heathcote shiraz to create the perfect full flavoured wine for beef burgers.

### **D'Arenberg 'laughing Magpie' Shiraz/Viognier – McLaren Vale, SA \$61**

**Grab: Dark, brooding and savoury.**

D'Arenberg is a South Australian icon, founded in 1912 and still run by the same Osborn family, this wine has peppery spice and dark cherry characters, the palate is rich and generous. Viognier (a white grape) gives an aromatic lift. Palate has cured meat and beetroot characters and long savoury tannin.

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## **BUBBLES** BY THE BOTTLE

### **Zing Prosecco – King Valley, Vic**

**\$39**

**Grab: Lemony and Light.**

Fermented in stainless steel tanks to maintain freshness, this grape variety from Italy is popular because it is fresh, light and uncomplicated. Fun in a glass.

### **Delamere Vineyards Cuvee Rose Brut – Tamar Valley, Tas**

**\$49**

**Grab: Strawberries and cream.**

Made in the champagne method (in the bottle) from Tasmanian vineyards. The slightly pink colour comes from slight contact with the Pinot Noir skins giving berry flavours.

### **Piper- Heidsieck Cuvee Brut – Reims, Fr**

**\$90**

**Grab: Baked apple and brioche. Champagne!**

Made traditionally from the exclusive champagne region, this wine is fermented in bottle and cellared for nearly 2 years, building in complexity and richness.

### **Dom Perignon – Epernay, Fr**

**\$350**

**Grab: Lime and vine blossom.**

Get the party started. The 2003 Dom is loaded with fruit and structure and is a big, broad shouldered wine.