

FRITZENBERGER



FRITES AND BURGER BREW PUB

BURGERS

FRITZEN BURGER

\$12

Grass-fed beef, aged cheddar, hydroponic lettuce, organic tomato, Spanish onion and our house-made Fritzensauce

FRITZEN X BURGER

\$16

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

CHEESE BURGER

\$10.90

Grass-fed beef, aged cheddar, house-made organic ketchup, mustard, Spanish onion and house-made pickle

CHEESE X- BURGER

\$14.90

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

BACON BURGER

\$15

Fritzen Burger with added bacon - includes grass-fed beef, 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

\$12.80 (V)

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

CHICKEN BURGER

\$12.80

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

ADD ONS

MAPLE SYRUP CANDIED BACON (2 pieces)

\$3

EXTRA GRASS-FED BEEF PATTY

\$4

EXTRA SOUTHERN FRIED FREE RANGE CHICKEN

\$4

MUSHROOM

\$3

GLUTEN FREE (GF)* BUN

\$2

SIDES

FRITZENBERGER



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FRITES

\$6 (V) (GF)*

Season as you like from the Fritzensalt station

LOADED FRITES

\$11

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

FRITZEN WINGS (8) (16) (24)

\$12/\$20/\$26

Lightly spiced chicken wings with blue cheese sauce and celery

MAC N CHEESE BALLS (6)

\$9

Three-cheese macaroni balls with spicy mayo. Crumbed and fried.

FRITZEN PICKLE

\$4 (V) (GF)*

House-made dill pickles

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

SAUCES

Fritzensauce, Organic House-Made Ketchup, Aioli,
Blue Cheese Sauce

\$1

DESSERTS

SUGAR FRITES

\$6

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

SHAKES

CHOCOLATE FRITZENSHAKE

\$9

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

VANILLA FRITZENSHAKE

\$9

Rich creamy thick shake made with French vanilla ice-cream

CHOC MALT ALMOND BRITTLE FRITZENSHAKE

\$12

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

OREO FRITZENSHAKE

\$12

Vanilla Bean Ice Cream, Oreos, Malted Chocolate Sauce and Oreo Cookie Crumble.

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), DRINK IN GROWLER* (1.89L) = (G),

PONY (200ML) = (P), NIP (30ML) = (N)

*ASK AT THE BAR FOR TAKEAWAY GROWLER PRICES

HOUSE BEER MADE RIGHT FRITZEN HERE

FRITZENBERGER - PALE ALE 4.8%	\$9 (S) \$4.5(P) \$33 (G)
FRITZENBERGER - NEW WORLD LAGER 4.7%	\$9 (S) \$4.5(P) \$33 (G)
FRITZENBERGER - DRY APPLE CIDER 5.0%	\$9 (S) \$4.5(P) \$33 (G)
FRITZENBERGER – SCHWARZBIER 4.2%	\$9 (S) \$4.5(P) \$33 (G)
FRITZENBERGER - IPA 6.4%	\$10 (S) \$5(P) \$37 (G)
FRITZENBERGER – GIN SPIKED ENGLISH IPA 6.1%	\$12 (S) \$6(P) \$46 (G)
FRITZENBERGER – STRAWBERRY BELGIAN BLOND 5.5%	\$10 (S) \$5(P) \$37 (G)
PATCH – PINE LIME 4.7%	\$12 (S) \$6(P) \$44 (G)

IPA DAY FULL OF HOPPY GOODNESS

BRIDGE ROAD BREWERS – IPA ENIGMA 6%	\$11 (S) \$5.5 (P) \$41 (G)
BRIDGE ROAD BREWERS – IPA GALAXY 6%	\$11 (S) \$5.5 (P) \$41 (G)
BRIDGE ROAD BREWERS – IPA VIC SECRET 6%	\$11 (S) \$5.5 (P) \$41 (G)
BRIDGE ROAD BREWERS – IPA ELLA 6%	\$11 (S) \$5.5 (P) \$41 (G)

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COCKTAILS SINGLE (S) : JUG = (J)

APEROL SPRITZ

\$12 (S)

Aperol aperitivo and Zing prosecco. Served on ice with Soda & fresh orange.

NITRO ESPRESSO MARTINI

\$12 (S)

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

PIMM'S & LEMONADE

\$12 (S) \$25 (J)

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

MIDNIGHT SAILOR

\$14(S)

Sailor Jerry Spiced Rum, Belgian Candy Syrup, Fresh Cream. Shaken, strained and finished with Almond Brittle.

APPLE MARGARITA

\$14(S)

Don Julio blanco Tequila, Lemmoncello, apple juice with a squeeze of fresh lemon and lime. Shaken and strained, served with fresh lemon.

STRAWBERRY MOJITO

\$14 (S)

Pampero Blanco Venezuelan white rum muddled with strawberry, lime, mint and a dash of sugar syrup. Topped with soda and a splash of cranberry juice.

LYCHEE MARTINI

\$14 (S)

Zubrowka Bison vodka, Paraiso lychee liquer, lychee juice and a pinch of dry vermouth. Shaken, strained and served with a morsel of lychee.

FRITZEN COSMO

\$14 (S)

Ketel One Dutch Wheat Vodka, Cointreau, cranberry juice with freshly muddled orange and lime. Served in a sugar rimmed martini glass

SPIKED ICE TEA

\$14 (S)

Don Julio Blanco Tequila, Earl grey tea with peach, blueberry, lemon and mint. Topped with a splash of lemonade and garnished with lemon and mint sprigs.

GIN SMASH

\$14 (S)

Tanqueray Gin, cinnamon, lemon and basil leaves. Shaken, double strained.

WATERMELON SOUR

\$14(S)

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

FRITZEN ZOMBIE

\$16 (S)

House citrus spiced rum, fresh citrus, peach and orange bitters. Shaken, strained.

FRITZEN PIE

\$16 (S) \$35 (J)

Lairds applejack apple brandy and Fireball cinnamon whisky cut with apple juice, a splash of ginger ale and a pinch of secret spice. Garnished with crisp green apple

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WINES BY THE GLASS (S) : Standard Pour (150mL) (EX) : Extra Pour (250mL)

WHITE

Bay & Barnes Sauvignon Blanc – Marlborough, NZ	\$9 (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)
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RED

Devil’s Staircase Pinot Noir– Central Otago, NZ	\$10.5 (S)	\$17.50 (EX)
Bremerton ‘Tamblyn’ Cab Blend – Langhorne, SA	\$9 (S)	\$14.50 (EX)
Burg Rouge Shiraz – Heathcote, Vic	\$9.5 (S)	\$16 (EX)

BUBBLES

Zing Prosecco – King Valley, Vic	\$9 (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.

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.

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.

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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

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.