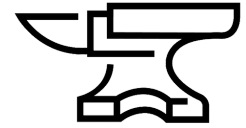


SMALLS

Designed to share



ANVIL WOODFIRED BREAD (V, VEO)

Woodfired bread brushed with herbs, accompanied by olive oil and balsamic vinegar for dipping
11

CACIOCAVALLO (V, GF)

Italian hand-stretched cheese, pan fried served with water chestnut and Anvil Pale beer jelly

SLICED PROSCIUTTO (GF, N)

Thinly sliced San Daniele prosciutto paired with macadamia and sorrel oil. Pairs well with woodfired bread
16

SASHIMI KINGFISH (GF, S)

Sliced kingfish drizzled with ponzu, sesame oil and garnished with radish and micro herbs
21

BURRATA SALAD (V, GF)

Buffalo mozzarella with a gooey stracciatella center, served with cherry tomatoes, olive oil, basil and a touch of balsamic glaze
23

CROQUETTES

4 crisp croquettes filled with either:

Prosciutto & parmesan: served with chive and pepper mayo

Pumpkin & smoked scamorza: served with chipotle mayo
18

MARINATED CALAMARI (GFO, S)

Marinated in herb and green chilli, served cold with grilled pineapple salsa, pickled celeriac and toasted bread
23

BEEF RIB SKEWERS (GF)

5 skewers of slow-cooked beef, seasoned with moroccan spices and accompanied by chimichurri
19

GILDAS (GF, S)

3 spanish tapas skewers featuring green olive, guindilla peppers and white anchovies
10

TACOS

3 warm tortillas served with mango salsa, lettuce, fresh coriander, chilli and chipotle

Your choice of:

Jackfruit **(V, VEO)**

Spiced pulled chicken
26

PAN FRIED DUMPLINGS

5 handmade dumplings served with nuoc cham and spring onion oil

Either:

Pork & cabbage
21

Prawn & ginger **(S)**
23

WINGS (400g)

Fried chicken wings with your choice of:

Buffalo wings: tossed in classic buffalo sauce with blue cheese dip

Crispy wings: lightly seasoned and served with aioli
19

VEGETARIAN SPRING ROLLS (V, VEO)

3 spring rolls served with lettuce, vietnamese mint and nuoc cham
17

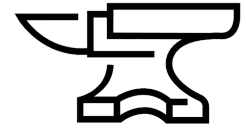
Please note our kitchen uses eggs, gluten, nuts, dairy, wheat, seeds + other allergens

Please discuss any allergies with our friendly staff

GF- gluten free | V-vegetarian | VEO-vegan option | S-seafood | N-nuts

*public holiday 15% surcharge

SIDES



GRILLED BROCCOLINI (V, GF, N)

Chargrilled broccolini topped with roast almonds and whipped citrus ricotta

14

WATERMELON CLEANSER (V, GF)

Diced watermelon topped with creamy feta, pomegranate and mint

7

CORN COB RIBS (V, GF)

Grilled quartered corn on the cob with butter and chipotle mayo

14

ROCKET SALAD (V, GF)

Tossed with fennel, pickled red onion, shaved parmesan and a honey dressing

12

HANDCUT CHIPS (V)

Chunky golden potato chips, tossed in butter and herbs with aioli

14

CRISPY CHIPS (V)

Fried, tossed in homemade rosemary salt with aioli

12

SHOESTRING FRIES (V)

Fried and tossed in homemade rosemary salt served with aioli

12

KIDS

KIDS PASTA NAPOLI (V)

Housemade tomato napolì sauce with linguine and parmesan cheese

14

KIDS LAMB BURGER

Pulled lamb, cheese, lettuce and aioli served with chips and tomato sauce

14

WEE FRIED CHICKEN

Housemade fried chicken, chips and salad served with tomato sauce

14

DESSERT

NUTELLA SET CUSTARD (N)

A velvety dessert infused with the rich chocolate hazelnut flavour, pot set, topped with sicilian shortbread and ice cream

16

LEMON CURD & BERRY MOSAIC (N)

A vibrant and zesty dessert featuring seasonal berries, lemon curd, mint, meringue and a biscuit crumb

16

STICKY DATE

Rich moist dessert served warm with butterscotch sauce and vanilla ice-cream

15

FROG IN A POND

Playful dessert featuring a Freddo relaxing inside jelly

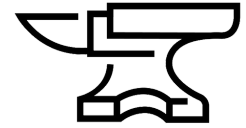
8

KIDS ICE-CREAM

With your choice of strawberry, chocolate or caramel topping

7

MAINS



CHICKEN PICCATA

Pan seared chicken breast topped with capers, lemon and white wine butter sauce. Served with bread and a fennel, kohlrabi & orange salad

30

PAN-SEARED SALMON (S, GF)

Salmon served with a fresh mango & coriander salsa and a watercress & fennel salad. Garnished with lime

36

LAMB CUTLETS (GF)

Marinated grilled cutlets served with chat potatoes, feta & peach salad and a lemon dressing

37

SOUTHERN FRIED CHICKEN BURGER

Crispy buttermilk chicken, layered with lettuce, bacon, cheese, and chipotle mayo. Served with chips

29

HALLOUMI BURGER (V)

Fried halloumi with field mushrooms, pickled beetroot, homemade relish, lettuce, and aioli. Served with chips

28

SEAFOOD LINGUINE (S)

Prawns and mussels cooked aglio e olio style with a garlic, parsley & chilli sauce. Served with parmesan cheese

33

MEDITERRANEAN VEGETARIAN PASTA (V, VEO)

Napoli sauce, cherry tomatoes, asparagus, olives, spinach, basil with crumbled feta over linguine

29

D.I.Y BIRRIA TACOS

Braised pork infused with mexican spices served with soft tortillas, coriander, onion and a spiced birria dipping broth. served with chips

28

CRISPY PORK ASIAN SALAD (GF)

Confit crispy pork, red cabbage, wombok, beansprouts, carrot, spring onion, coriander, vietnamese mint and a tangy asian style dressing

27

GRAIN SALAD (V, GFO)

Roasted beetroot, pear, broccoli, quinoa, barley, pomegranates and feta. Served with an orange & mint dressing

27

Add lamb 6

Add chicken 5

PORTERHOUSE (300g) (GFO)

Porterhouse steak cooked your way, served with handcut chips, mixed leaf salad and your choice of gravy/jus/pepper/mushroom sauce

49

FLAT IRON STEAK (300g) (GFO)

A lean and tender cut, known for its rich flavour. Best served medium rare, comes with handcut chips, pumpkin puree, mixed leaf salad and your choice of gravy/jus/pepper/mushroom sauce

47

STEAK FRITES (200g) (GFO)

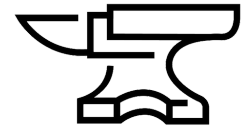
A french bistro classic, 200g of porterhouse steak, golden fries and a herb l'entrecote sauce

30

Add surf n turf (garlic and prawns) 14

Add sauce: mushroom, pepper, gravy 4

WOODFIRED PIZZA



GARLIC (V)

Garlic base, cheese

17

MARGHERITA (V)

Tomato base, basil, cheese

23

HAM & PINEAPPLE

Tomato base, ham, pineapple, cheese

26

PEPPERONI

Tomato base, pepperoni, cheese

26

THE ANVIL

Tomato base, chicken, bacon, red onion, mushroom, sweet chilli, cheese

32

THREE LITTLE PIGS

Tomato base, pulled pork, bacon, salami, smokey bbq sauce, cheese

32

FUN GUY (V)

Tomato base, mushroom, garlic, mozzarella

27

VEGGIE PATCH (V)

Tomato base, roast capsicum, olives, mushroom, onion, rocket, cheese

29

VOLCANO

Tomato base, salami, chilli, jalapenos, red onion, sriracha, capsicum, cheese

30

CAPRICCIOSA (S)

Tomato base, ham, mushroom, kalamata olives, artichoke, anchovy, cheese

30

BBQ CHICKEN

Tomato base, chicken, salami, red onion, bbq sauce, cheese

29

BEACHED AS (S)

Tomato base, prawns, pepperoni, cherry tomatoes, basil, lemon, cheese

32

LAMB SOUVLAKI

Tomato base, slow roasted lamb, cherry tomatoes, red onion, tzatziki, cheese

32

PIZZA EXTRAS: *vegan cheese 5, prawns 7, bacon/pulled pork/salami/ham/chicken 5
jalapenos/onion/mushroom/tomato/rocket/olives/anchovy 4*

READY TO ORDER

Scan the QR code from your table or come up to the bar to order in person.

BOPPLE ORDERS

For the best experience, we recommend ordering as a group. Separate orders for the same table may not arrive together. Thanks for your understanding!

BEER & CIDER ON TAP

| | POT | SCH | PIN |
|-------------------------|-----|-----|-----|
| ANVIL LAGER 4.2% | 7.0 | 10 | 14 |
| ANVIL PALE ALE 4.9% | 7.0 | 10 | 14 |
| ANVIL MID STRENGTH 3.5% | 6.5 | 9.5 | 13 |
| VENOM CHERRY SOUR 4.0% | 7.0 | 10 | 14 |
| VENOM GOLDEN ALE 4.9% | 7.0 | 10 | 14 |

CANNED BEER/CIDER

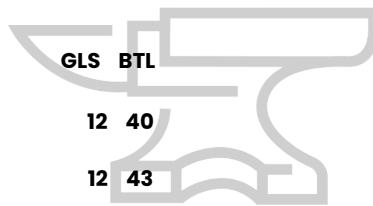
| | |
|--|-----|
| CARLTON DRAUGHT | 9.0 |
| GREAT NORTHERN | 9.0 |
| TWO BAYS PALE ALE (GF) | 9.0 |
| BRIDGE ROAD FREE TIME (0.0%) | 9.0 |
| BETTER BEER | 9.0 |
| LOW CARB COLDSTREAM CIDER (PEAR/APPLE) | 9.5 |

SOFT

| | POT | SCH | PIN | JUG |
|---|-----|-----|-----|-----|
| ORANGE APPLE PINEAPPLE LEMON LIME BITTERS | 6.0 | 7.5 | 9.0 | 16 |
| COKE COKE NO SUG | 7.5 | 7.0 | 8.5 | 15 |
| RASP DRY SODA SPRITE | | | | |

WHITE WINE

| | | |
|---|----|----|
| ROS RITCHIE SAUVIGNON BLANC Mansfield, Victoria | 12 | 40 |
| TOTARA SAUV BLANC New Zealand | 12 | 43 |
| SAM MIRANDA SAUV BLANC King Valley, Victoria | | 44 |
| SAM MIRANDA PINOT GRIGIO King Valley, Victoria | 12 | 44 |
| ALL SAINTS PINOT GRIGIO Rutherglen, Victoria | 13 | 46 |
| DALZOTTO PINOT GRIGIO King Valley, Victoria | | 46 |
| SAM MIRANDA RIESLING King Valley, Victoria | 12 | 44 |
| FROGMORECREEK RIESLING Cambridge, Tasmania | | 59 |
| IN DREAMS CHARDONNAY Healesville, Victoria | 13 | 50 |
| SAM MIRANDA 'MOUNTAIN RANGE' CHARDONNAY King Valley, Victoria | | 44 |
| MAURICE TREMBLAY CHABLIS France | | 90 |
| ST LEONARDS 'MARSIE' MARSAN Rutherglen | | 59 |
| JOHN GEHRIG POP MOSCATO 330ml bottle King Valley | | 13 |
| SAM MIRANDA 'BALLERINA' MOSCATO II King Valley, Victoria | | 44 |



RED WINE

| | GLS | BTL |
|--|-----|-----|
| MOTLEY CRU SHIRAZ Heathcote, Victoria | 12 | 42 |
| SAM MIRANDA SHIRAZ King Valley, Victoria | 12 | 44 |
| ALL SAINTS ESTATE SHIRAZ Rutherglen | | 75 |
| STORM BAY PINOT NOIR Storm Bay, Tasmania | 13 | 48 |
| MOUNT TERRIBLE PINOT NOIR Jamieson, Victoria | | 95 |
| ROS RITCHIE MERLOT Mansfield, Victoria | 12 | 45 |
| SAM MIRANDA CABERNET SAUVIGNON King Valley, Victoria | 13 | 48 |
| WHISTLING EAGLE CABERNET SAUVIGNON Heathcote, Victoria | | 86 |
| SAM MIRANDA 'MYRRHEE' SANGIOVESE King Valley, Victoria | | 90 |
| ALL SAINTS SHIRAZ DURIF Wahgunyah, Victoria | | 45 |
| RED WINE THORN-CLARKE MERLOT Angaston, South Australia | | 49 |

SPARKLING

| | GLS | BTL |
|---|-----|-----|
| ALL SAINTS PROSECCO Rutherglen | 12 | 44 |
| DALZOTTO PROSECCO King Valley | 13 | 45 |
| SAM MIRANDA PROSECCO King Valley | | 46 |
| RUGGERI PROSECCO Italy | | 59 |
| CLOUD STREET BLANC DE BLANC Strathbogie | 12 | 40 |
| ALL SAINTS ESTATE SPARKLING SHIRAZ Rutherglen | | 75 |
| HUNTER GATHERER CUVÉE NV Macedon Ranges | | 86 |
| BERNARD LONCLAS CHAMPAGNE France | | 150 |

ROSE

| | GLS | BTL |
|--|-----|-----|
| ROS RITCHIE ROSE Mansfield, Victoria | 12 | 45 |
| ALL SAINTS ESTATE ROSE Rutherglen | | 65 |

SEASONAL BEERS

Ask our staff about our seasonal beers or come up to the bar to see the selection of our rotating taps!

ANVIL BREWING CO

13-15 High St, Mansfield Vic 3722
(03) 5708 0114

Follow us on socials @anvil_brewing_co

Meet the Mates Behind Anvil Brewing Co.

Anvil Brewing Co. is proudly run by three Mansfield locals and lifelong mates Troy, Marc and Dave.

As family men with deep roots in the community and a shared passion for great food and craft beer, they're committed to creating a welcoming space for all.

Whether you're here for a drink, a meal or just a good time, under their care Anvil Brewing Co. is a celebration of mateship, local flavour and the Mansfield way of life.

