

SMALLS

Designed to share



ANVIL WOODFIRED BREAD (V, VEO)

Woodfired bread brushed with herbs. Accompanied by olive oil and balsamic vinegar for dipping

11

CALAMARI SALAD (S)

Golden-fried calamari tossed with cherry tomatoes, cucumber, and fresh mixed lettuce, served with a bold and smoky harissa dip.

22

BURRATA SALAD (V, GF)

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

24

CROQUETTES

4 crisp croquettes filled with either:

Prosciutto & parmesan: served with chive and pepper mayo

Pumpkin & smoked scamorza: served with chipotle mayo

18

BEEF RIB SKEWERS (GF)

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

21

STEAMED MUSSELS (S, GFO)

Steamed mussels simmered in a broth of chorizo, onion, tomato, and white wine, finished with fresh parsley. Served with crusty bread.

25

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: tossed in classic buffalo sauce with blue cheese dip

Crispy: lightly seasoned and served with aioli

19

FIG BRUSCHETTA

Honey ricotta, figs, grapes, crispy prosciutto, drizzled with a balsamic glaze

16

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)

Charred Broccolini, olive oil, sea salt

13

SIDE OF VEG (V,GF)

Roasted Seasonal vegetables, herb butter, sea salt

12

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

KIDS

KIDS PASTA NAPOLI (V)

Housemade tomato napolì sauce with linguine and parmesan cheese

14

KIDS BEEF BURGER

Beef patty 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

APPLE CRUMBLE

Warm granny smith apples, spiced crumble topping served with vanilla ice-cream

15

STICKY DATE

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

15

FROG IN A POND (GF)

Playful dessert featuring a Freddo relaxing inside jelly

8

KIDS ICE-CREAM (GF)

With your choice of strawberry, chocolate or caramel topping

7

MAINS



PAN SEARED BARRAMUNDI (GF, S)

Spring Creek Barramundi on a smooth celeriac purée, with roasted cherry tomatoes, broccolini, kipfler potatoes, finished with a velvety béarnaise sauce.

36

LAMB RACK (GF)

Three-point lamb rack with pea and mint purée, roasted chat potatoes, broccolini, rich jus, with a fresh mint and red onion pickle salad

38

SOUTHERN FRIED CHICKEN BURGER

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

29

THE ANVIL BURGER

Juicy beef patty with lettuce, cheese, red onion, and our signature Big Anvil sauce. 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

BEEF PAPPARDELLE

Slow-cooked beef ragù served over pappardelle pasta, topped with shaved Pecorino Romano cheese

29

PIRI-PIRI CHICKEN

Half chicken marinated in housemade Piri-Piri sauce, served with pickled cucumber salad and hand-cut chips

30

DUCK SALAD (GF)

Shredded duck leg on a fresh salad of orange, radicchio, spinach and plums, drizzled with zesty orange dressing

27

PORTERHOUSE (300g) (GFO)

Porterhouse steak cooked your way, served with handcut chips, seasonal veg 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, seasonal veg and your choice of gravy/jus/pepper/mushroom sauce

47

Add surf n turf (garlic and prawns) 14

Add sauce: mushroom, pepper, gravy, piri piri 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% | 7.5 | 11 | 15 |
| ANVIL PALE ALE 4.9% | 7.5 | 11 | 15 |
| ANVIL MID STRENGTH 3.5% | 7.0 | 10 | 14 |
| ANVIL HAZY PALE (Marc's favorite) | 7.5 | 11 | 15 |
| VENOM CHERRY SOUR 4.0% | 7.5 | 11 | 15 |
| VENOM GOLDEN ALE 4.9% | 7.5 | 11 | 15 |

CANNED BEER

| | |
|------------------------------|-----|
| CARLTON DRAUGHT | 9.0 |
| CARLTON DRY 3.5% | 9.0 |
| BRIDGE ROAD FREE TIME (0.0%) | 9.0 |
| BETTER BEER | 9.0 |
| HAHN PREMIUM LIGHT | 8.5 |
| BROOKVALE GINGER BEER | 13 |
| GUINNESS 440ML | 11 |
| TWO BAYS PALE ALE (GF) | 12 |

SOFT DRINK / JUICE

| | POT | SCH | PIN | JUG |
|--|-----|-----|-----|-----|
| COKE, COKE NO SUGAR, RASP, DRY GINGER, SPRITE, | 7.0 | 8.0 | 9.0 | 15 |
| LEMON LIME BITTERS | 7.5 | 8.5 | 9.5 | 16 |
| ORANGE JUICE, APPLE JUICE, PINEAPPLE JUICE, SODA WATER | 6.0 | 7.5 | 8.0 | 14 |

WHITE WINE

| | GLS | BTL |
|---|-----|-----|
| ROS RITCHIE SAUVIGNON BLANC Mansfield, Victoria | 12 | 40 |
| TOTARA SAUV BLANC New Zealand | 13 | 47 |
| SAM MIRANDA PINOT GRIGIO King Valley, Victoria | 12 | 44 |
| ALL SAINTS PINOT GRIGIO Rutherglen, Victoria | 12 | 44 |
| DALZOTTO PINOT GRIGIO King Valley, Victoria | 13 | 46 |
| SAM MIRANDA RIESLING King Valley, Victoria | 12 | 44 |
| IN DREAMS CHARDONNAY Healesville, Victoria | 13 | 50 |
| MAURICE TREMBLAY CHABLIS France | | 59 |
| JOHN GEHRIG POP MOSCATO 330ml bottle King Valley | | 13 |
| SAM MIRANDA 'BALLERINA' MOSCATO 11 King Valley, Victoria | 12 | 44 |

RED WINE

| | GLS | BTL |
|---|-----|-----|
| MOTLEY CRU SHIRAZ Heathcote, Victoria | 12 | 42 |
| 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 | 12 | 48 |
| SAM MIRANDA 'MYRRHEE' SANGIOVESE King Valley, Victoria | | 90 |
| ALL SAINTS SHIRAZ DURIF Wahgunyah, Victoria | | 45 |
| SAM MIRANDA SANGIOVESE BARBERA King Valley, Victoria | | 65 |

SPARKLING

| | GLS | BTL |
|--|-----|-----|
| ALL SAINTS PROSECCO Rutherglen | 12 | 44 |
| DALZOTTO PROSECCO King Valley | 13 | 45 |
| CLOUD STREET BLANC DE BLANC Strathbogie | 12 | 40 |
| ALL SAINTS ESTATE SPARKLING SHIRAZ Rutherglen | | 75 |
| BERNARD LONCLAS CHAMPAGNE France | | 150 |
| MOET & CHANDON BRUT NV France | | 120 |

ROSE

| | GLS | BTL |
|--|-----|-----|
| ROS RITCHIE SHIRAZ ROSE Mansfield, Victoria | 12 | 45 |
| SAM MIRANDA ROSATO King Valley | 13 | 51 |

ROTATING TAPS

With 7 extra taps to play with, the boys are regularly rotating beers and ciders from small and large brewers sourced from all over the country

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.

