

SHARE PLATES/SMALLS

Smaller dishes designed to share.



ANVIL WOODFIRED BREAD (V, VEO, DF)

Woodfired bread brushed with herbs. Accompanied by a dipping condiment of olive oil and balsamic vinegar

11

CALAMARI SALAD (S, DFO, I)

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, D)

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

Suggested to order the burrata with the woodfired bread

24

BAO BUNS (V)

2 steamed bao buns, cucumber, pickled carrot, wombok, coriander, spring onion, bao sauce
choice of: sticky pork belly or marinated tofu (V)

16

CROQUETTES (D)

4 crisp croquettes filled with either:

Prosciutto & parmesan: served with chive and pepper mayo

Pumpkin & smoked scamorza cheese: served with chipotle mayo

18

BEEF RIB SKEWERS (GF, DF)

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

21

PAN FRIED DUMPLINGS (DF)

5 handmade dumplings served with nuoc cham (s) 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 (D)

Crispy: lightly seasoned and served with aioli (DF)

19

POPCORN CHICKEN (D)

Small boneless chicken bits golden fried with a selection of sauces

Piri piri, buffalo, aioli, chipotle 2

14

VEGETARIAN SPRING ROLLS (V, VEO, DF)

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

17

CHEESE BOARD

Select one local cheese a hard and soft or blue, with lavosh, Lakeside Produce strawberry paste and fruit
check with server about which cheese is in.

add other cheese **6 per cheese**

16

Please note our kitchen uses seafood, 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 | D- Dairy
seafood origin

A-Australian | I: Imported | M: mixed

please note we have a 15% surcharge on public holidays

SIDES



ROCKET SALAD (V, GF, DFO)

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

12

HANDCUT CHIPS (GF,V, DFO)

Chunky golden potato chips, tossed in butter and herbs with aioli
whole/ half serve option:

14/8

CRISPY CHIPS (GF,V)

Fried, tossed in homemade rosemary salt with aioli
whole/half serve option:

13/7

KIDS

KIDS PASTA NAPOLI (V,DFO)

Housemade tomato napolì sauce with linguine and parmesan cheese

14

KIDS CHEESE BURGER (D)

Beef patty, tomato sauce and cheese served with chips and tomato sauce
lettuce optional

14

WEE FRIED CHICKEN (D)

Housemade fried chicken, chips and salad served with tomato sauce

14

DESSERT

STICKY DATE (D)

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

15

LITTLE CHOCALATE TART (D)

Housemade chocolate tartlet served with fresh berries

Too tasty and small to share but you can try

8

FROG IN A POND (GF)

Playful dessert featuring a Freddo relaxing inside jelly

8

KIDS ICE-CREAM (GF,D)

With your choice of strawberry, chocolate or caramel topping

7

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MAINS

**PANSEARED SNAPPER (S,GF, A)**

Crispy skinned Snapper, chat potatoes, asparagus, confit cherry tomatoes and gribiche sauce

38

LAMB RACK(GF)

Grilled three point lamb rack with chat potatoes, grilled broccolini, chimichurri sauce and a mint salad

43

SOUTHERN FRIED CHICKEN BURGER (D)

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

29

HALLOUMI BURGER (V,D)

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

28

SEAFOOD LINGUINE (S,DFO,M)

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

34

RICCOTTA GNOCCHI (V,D)

Ricotta gnocchi made in house tossed in house-made nut free pesto sauce with cherry tomatoes and asparagus topped with peccorino cheese

27

STICKY PORK BELLY SALAD (DF)

Sticky braised pork belly on a salad of apple, carrot, wombok coriander and vietnamese mint dressed in lime juice with crispy pork puffs

26

DUCK SALAD (DF,GF)

Pulled confit duck leg, radicchio, cucumber, blood orange, mixed leaves with a blood orange dressing

27

PORTERHOUSE (300g) (GF,DFO)

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

49

FLAT IRON STEAK (300g) (GF,DFO)

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

48

Add surf n turf (creamy garlic sauce and prawns) 14 (GF,I)

Add sauce: jus, mushroom, pepper, gravy, piri piri 4 (GF)

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WOODFIRED PIZZA



GARLIC (V)

Garlic base, herbs and mozzarella

18

MARGHERITA (V)

Napoli base, basil and mozzarella

25

HAM & PINEAPPLE

Napoli base, ham, pineapple and mozzarella

29

PEPPERONI

Napoli base, pepperoni and mozzarella

28

THE BARNYARD

Napoli base, slow cooked beef rib, bacon, salami, smokey BBQ sauce and mozzarella

35

VEGGIE PATCH (V, DFO)

Napoli base, mushroom, onion, olives, mozzarella, capsicum, and rocket

32

LIMONI ALICE (I)

House-made garlic lemon oil, herbs, red onion, anchovies, lemon, basil and mozzarella

32

BEACHED AS 2.0 (I)

House-made garlic lemon oil, herbs, salami, cherry tomatoes, basil, prawns and mozzarella

36

PESTO CHICKEN

Napoli base, chicken, mushroom, basil, cherry tomatoes, housemade nut free pesto sauce and mozzarella

34

**PIZZA EXTRAS: half and half 5, vegan cheese 5, bacon/salami/ham/chicken 5
jalapenos/onion/mushroom/tomato/rocket/olives/anchovy 4**

**Please note that our pizza oven,
while rather enormous,
can only cook a certain amount of pizzas at a time.
This can lead to delays during busy periods. Thank you for your patience**

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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)	8.0	12	17
VENOM CHERRY SOUR 4.0%	8.0	12	17

Plus a tonne of other snazzy options on our rotating guest taps.

CANNED BEER

CARLTON DRAUGHT	9.0
CARLTON DRY 3.5%	9.0
XXXX GOLD	9.0
BRIDGE ROAD FREE TIME (0.0%)	9.0
BETTER BEER ZERO CARB	9.0
HAHN PREMIUM LIGHT	8.0
JAMES SQUIRES GINGER BEER	14
TWO BAYS PALE ALE (GF)	12
TWO BAYS IPA (GF)	15

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.	6.0	7.5	8.0	14
SODA WATER/KIDS DRINKS	5.0	6.5	7.50	12

WHITE WINE

	GLS	BTL
ROS RITCHIE SAUVIGNON BLANC Mansfield, Victoria	13	46
TOTARA SAUV BLANC New Zealand	15	52
SAM MIRANDA PINOT GRIGIO King Valley, Victoria	13	46
DALZOTTO PINOT GRIGIO King Valley, Victoria	14	49
SAM MIRANDA RIESLING King Valley, Victoria	13	46
IN DREAMS CHARDONNAY Healesville, Victoria	14	51
BUFFALO "BUTTERY" CHARDONNAY U.S.A		65
SAM MIRANDA 'BALLERINA' MOSCATO King Valley, Victoria	12	44
LOUIS JADOT CHABLIS France		120

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...and sometimes New Zealand if we're lucky...sometimes..

RED WINE

	GLS	BTL
MOTLEY CRU SHIRAZ Central Victoria	13	49
ALL SAINTS ESTATE SHIRAZ Rutherglen		45
STORM BAY PINOT NOIR Storm Bay, Tasmania	15	52
ELEPHANT IN THE ROOM TEMPRANILLO Mount Gambier (Anthea's favourite)	12	45
ROS RITCHIE MERLOT Mansfield, Victoria	13	46
SAM MIRANDA CABERNET SAUVIGNON King Valley, Victoria	13	48
MOTLEY CRU PINOT NOIR Central Victoria	13	49
SAM MIRANDA SANGIOVESE BARBERA King Valley, Victoria		65

SPARKLING

	GLS	BTL
ALL SAINTS PROSECCO Rutherglen	13	44
DALZOTTO PROSECCO King Valley	14	48
CLOUD STREET BLANC DE BLANC Strathbogie	14	46
ALL SAINTS ESTATE SPARKLING SHIRAZ Rutherglen		45
BERNARD LONCLAS CHAMPAGNE France		150
MOET & CHANDON BRUT NV France		140

ROSE

	GLS	BTL
ROS RITCHIE SHIRAZ ROSE Mansfield, Victoria	13	47
SAM MIRANDA ROSATO King Valley	13	51

READY TO ORDER?

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

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

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.



JOIN US FOR HAPPY HOUR EVERY
FRIDAY

4 - 6 PM

SCHOONERS AT POT PRICES
\$8 WINE BY THE GLASS