

OUR BEERS

NOW POURING

PALE ALE 5.2% MIDDY 8 / SCH 11.5 / PINT 15

Our flagship beer, this American style pale ale uses bucket loads of whole hop flowers, driving a luscious floral & fruity aroma. Passionfruit, lychee & mango linger around an emerging bitterness which balances perfectly with the subtle malt build. A secondary fermentation brings this beer to life with yeast - our very own tiny little creature!

PACIFIC ALE 5.2% MIDDY 8 / SCH 11.5 / PINT 15

Wheat, Rye and Galaxy hops, used throughout the brewing process, bring this passionfruit flavour bomb to life. A subtly bitter brew, dry-hopped for maximum flavour.

LITTLE HAZY LAGER 3.5% MIDDY 7 / SCH 10 / PINT 14

A mid-strength that doesn't look like one. Full flavoured with Huell Melon, Loral and Idaho-7 hops for notes of melon and apricot. Rounded out with fresh grapefruit for that extra citrus zing.

ELSIE WA ALE 4.2% MIDDY 7 / SCH 10 / PINT 14

Clear beaches, towering karri forests. Anyone exploring our home deserves a beer to match its beauty. Elsie WA Ale uses lager yeast under ale fermentation conditions and dried citrus zest - perfect for any sunny West Aussie day.

XPA - EXTRA PALE ALE 4.9% MIDDY 8 / SCH 11.5 / PINT 15

This season we're bringing you a double treat. XPA has Crystal, Galaxy & Nelson Sauvin' hops in the brewhouse, Galaxy, Mosaic & Citra for the dry hop, leaving an aroma reminiscent of a delicious seasonal fruit salad. Brewed with the equation 'Flavour + Balance = Refreshment' in mind, this little beauty is jam-packed with aromatic taste & goodness.

ROGERS' AMBER ALE 3.8% MIDDY 7 / SCH 10 / PINT 14

This amber ale uses lightly roasted malts to give this beer a smooth, velvety caramel & hazelnut flavour, while whole hop flowers give it a citrus finish without imparting too much bitterness. This refreshing balance gives Rogers' beer an easy-going attitude to match its slightly lower alcohol content.

PIPSQUEAK CIDER 5.2% MIDDY 8 / SCH 11.5 / PINT 15

Using fresh organic apples and a champagne yeast strain, this bright bubbly cider is perfect for long summer days and memorable summer nights.

GINGER BEER 4.0% MIDDY 10.5 / SCH 13.5 / PINT 17.5

Perfect on a sunny arvo or by the fireplace in the depths of winter. Down-to-earth and smooth-talking but with that little bit of bite you'll love.

See our taps or creatures on the floor.

MIDDY = 285ML, SCH = 425ML, PINT = 570ML



WINE LIST

SPARKLING

Frankie Sparkling NV, *South Eastern Australia*
Dal Zotto Pucino Prosecco NV, *King Valley, VIC*

125 ml Bottle

11 60

13 70

WHITE WINE

Até Chardonnay, *South Eastern Australia*
Frankie Sauvignon Blanc, *South Eastern Australia*
RockBare Click 99 Pinot Gris, *South Australia*
Dead Man Walking Clare Valley Riesling, *Clare Valley, SA*

150 ml Bottle

12 55

12 55

13 60

14 65

ROSE WINE

Até Rosé, *South Eastern Australia*
Rameau d'or Petit Amour Rosé, *Côtes de Provence, France*

150 ml Bottle

12 55

14 65

RED WINE

Frankie Shiraz, *South Eastern Australia*
First Creek Harvest Shiraz, *New South Wales*
Amelia Park Trellis Cabernet Merlot, *Margaret River, WA*
Willow & Goose "Home" Pinot Noir, *Adelaide Hills, SA*
Alkoomi Collection Cabernet Sauvignon, *Frankland River, WA*

150 ml Bottle

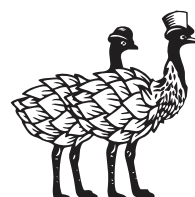
12 55

13 60

14 65

15 70

16 75



BOTTLES & CANS

SWAN DRAUGHT

XXXX

HAHN SUPER DRY 3.5%

HEINEKEN

HEINEKEN ZERO

STONE & WOOD PACIFIC ALE

JAMES SQUIRE 150 LASHES

GUINNESS

BYRON BAY PREMIUM LAGER

WHITE CLAW LIME

KIRIN HYOKETSU

10.5

10.0

10.0

11.5

8.0

13.0

12.0

15.0

10.5

19.5

18.0

COCKTAILS

APEROL SPRITZ

Prosecco, Aperol, soda water, orange slice

22

ESPRESSO MARTINI

Smirnoff, Kahlua, espresso

22

MARGARITAS

Tommy's

24

Coconut

24

Spicy

24

DARK N STORMY

Sailor Jerry Spiced Rum, ginger beer, lime juice

22

NEGRONI

Campari, Gordon's Gin, Vermouth Rosso, orange slice

20

SPIRITS

BASIC SPIRITS

from 13

PREMIUM SPIRITS

from 15

See our friendly bar team for our complete range.



ALL
CREATURES
WELCOME



OUR STORY

Little Creatures was born from a love of great beer shared by a few good mates.

Our story started in Fremantle, where we took a crocodile farm to create our brewery. Fremantle is, and always will be, our spiritual home, a place that brings people together. Because just like our family of flavourful beers, we know that life gets more interesting when we come together.

ALL CREATURES WELCOME.

BREAKFAST FROM THE BAR

| | |
|---------------------------|------|
| BIRCHER MUESLI | 9.0 |
| YOGHURT PANNA COTTA | 9.0 |
| HAM & CHEESE CROISSANT | 13.0 |
| CHEESE & TOMATO CROISSANT | 12.0 |
| HAM & CHEESE TOASTIE | 12.0 |
| CHICKEN & AVOCADO TOASTIE | 12.0 |
| BACON & EGG ROLL | 15.0 |
| EGGS BENNY BREKKIE BUN | 15.0 |

SEE OUR BAR DISPLAY FOR MORE TASTY OPTIONS.



SMALL SHARES

| | |
|---|---------------------------|
| CRISPY WINGS | 6 FOR \$20 12 FOR \$26 |
| <i>Buffalo / Ranch / Frank's Red-Hot Original / Blue Cheese / Smokey Chipotle / BBQ</i> | |
| CREATURES FRIES | 11.5 |
| <i>Crispy Chips served with spicy ketchup</i> | |
| MEDITERRANEAN HALLOUMI V GF | 16.0 |
| <i>Grilled Haloumi, honey drizzle, rosemary and Turkish bread</i> | |
| CRISPY CALAMARI | 18.0 |
| <i>Salt and Pepper calamari served with spicy mayo and lemon wedge</i> | |
| POTATO WEDGES V | 12.5 |
| <i>Potato wedges served with sweet chilli and sour cream</i> | |
| SOUTHERN FRIED CAULIFLOWER | 15.0 |
| <i>Garlic-spiked cauliflower florets served with a creamy hot cheese sauce</i> | |
| BREWER'S BOARD (FOR TWO) GF | 35.0 |
| <i>A selection of cheese, cured meats and olives, served with Turkish bread</i> | |

SALADS

| | |
|--|------|
| HALLOUMI SALAD V GF | 20.0 |
| <i>Mixed leaves, grilled halloumi, olives, cucumber, cherry tomatoes, red onion and roasted almonds -served with balsamic dressing</i> | |
| THAI BEEF SALAD GF | 25.0 |
| <i>Thai beef served on a bed of mixed leaves, vermicelli noodles, cucumber, cherry tomatoes, red chilli, topped with fried onions and bean sprouts</i> | |
| CREATURES CAESAR V GF | 18.0 |
| <i>Chopped lettuce, bacon, parmesan, croutons, poached egg, Caesar dressing</i> | |
| Add: Grilled Chicken 6 Grilled Halloumi 3 | |

IN A BUN

| | |
|--|------|
| CLASSIC CHEESEBURGER GF | 20.0 |
| <i>Beef patty served on a brioche bun with American mustard, ketchup, cheese, and dill pickle, served with crispy chips</i> | |
| LC DOUBLE BURGER GF | 28.0 |
| <i>Two beef patties served on brioche bun with bacon, lettuce, tomatoes, cheese and spicy mayo, served with crispy chips</i> | |
| KATSU CHICKEN BURGER | 26.0 |
| <i>Panko-crusted chicken served on a brioche bun with honey mustard, lettuce, tomato, cheese, bacon and spicy mayo, served with crispy chips</i> | |
| STEAK SANDWICH GF | 28.0 |
| <i>150gr rump steak served on Turkish with onion relish, green leaves, cheese, and aioli, served with crispy chips and ketchup</i> | |
| LITTLE CREATURES FISH BURGER | 24.0 |
| <i>Little Creatures beer battered fish served on a brioche bun with tartare sauce, lettuce, tomato and cheese, served with crispy chips</i> | |
| HALLOUMI BURGER V GF | 25.0 |
| <i>Grilled halloumi served on a brioche bun with caramelised onion, tomato, lettuce, served with crispy chips and mayo</i> | |

AVAILABLE FROM 11AM

LARGE SHARES

| | |
|--|------|
| KATSU PARMIGIANA WITH ASIAN SLAW | 27.0 |
| <i>Panko-crusted chicken parmigiana with ham, cheese and tomato sauce - served with crispy chips and Asian-inspired slaw</i> | |
| LITTLE CREATURES FISH AND CHIPS GF | 27.0 |
| <i>Little Creatures beer battered fish fillet served with greens, chips and tartare sauce</i> | |
| CHICKEN KATSU BOWL | 27.0 |
| <i>Panko-crusted chicken served on a bed of rice with Asian-inspired slaw, spicy mayo and teriyaki sauce</i> | |
| NASI GORENG V GF | 26.0 |
| <i>Aromatic jasmine rice stir-fried with tender chicken, crisp vegetables, served with a sunny-side-up egg and fresh cucumber slices</i> | |

SWEET TREATS

SEE OUR BAR DISPLAY FOR TODAY'S RANGE OF PASTRIES AND SWEET THINGS.



SMALL CREATURES

| | |
|---|------|
| NUGGETS AND CHIPS | 15.0 |
| <i>Six chicken nuggets served with crispy chips and ketchup</i> | |
| KIDS CHEESEBURGER GF | 15.0 |
| <i>Beef patty served on brioche bun with cheese and ketchup, served with crispy chips</i> | |
| SMALL CREATURES FISH AND CHIPS | 15.0 |
| <i>Battered fish fillet served with green leaves, chips and mayo</i> | |

SAUCES

| | | | | | |
|------------------|---|---------------|---|----------------|---|
| AIOLI | 1 | SPICY KETCHUP | 1 | TOMATO KETCHUP | 1 |
| AMERICAN MUSTARD | 1 | SWEET CHILLI | 1 | VEGAN AIOLI | 1 |
| HOT CHEESE SAUCE | 2 | RANCH | 1 | TARTARE | 1 |
| TERIYAKI | 2 | | | | |

SIDES

| | | | | | |
|-------------|---|-------------------|---|------------------|----|
| BACON | 6 | CARAMELIZED ONION | 1 | HALLOUMI | 3 |
| EGG | 3 | BEEF PATTY | 6 | NUGGET | .5 |
| CHICKEN | 6 | CHEESE | 3 | TURKISH BREAD | 3 |
| AVOCADO | 6 | RED ONION | 1 | OLIVES | 4 |
| TOMATOES | 3 | GLUTEN FREE BREAD | 7 | CUCUMBER | 2 |
| DILL PICKLE | 1 | MOZZARELLA | 2 | IMPOSSIBLE PATTY | 5 |

GF - Gluten Free, GFO - Gluten Free Option, V - Vegetarian, VG - Vegan, VGO - Vegan Option
15% surcharge on Public Holidays. 1% surcharge for all card payments.

Please note, some of our dishes contain nuts.
While we take precautions to minimize the risk of cross contamination, we cannot guarantee that any of our dishes are 100% allergen free.