



BEER PADDLES

The best way to try our tap beer is with a selection of beer samples in 200ml glasses.

paddle sizes

3 5 10

600ml 1L 2L

\$15 \$20 \$35

BEERTENDERS OR CREATE YOUR OWN

Our beertenders can create a beer journey with a focus on mostly sessionable beers and a few interesting beers in the mix.

You can also create your own paddle from any of our beers, ciders or ginger beers on tap.



TAP'D 500ML CANS

FRESHLY TAPPED BEER / CANNED IN-STORE

Take home your favourite beer at takeaway prices!



Pale Ale	Sour	IPA	NEIPA	ABV >8%
\$7	\$7	\$8	\$9	please ask

price includes the 500ml can

**BUY 4
GET
1 FREE!**



CRAFTY FOX ALEHOUSE & KITCHEN

MORE PARKING & BACK ENTRY VIA 20 CLEVELAND STREET

ALL CRAFT BEER TO TAKEAWAY AT BOTTLESHOP PRICES



SMALL BITES

- \$8 BOWL OF CHIPS with aioli & tomato sauce (VG)
- \$10 SWEET POTATO CHIPS (V) with aioli
- \$10 CHEESY GARLIC BREAD mozzarella, parmesan
- \$12 CRUNCHY CHICKEN BITES with honey mayo
- \$12 LIME & PEPPER CALAMARI (GFO)
- \$13 CRISPY SKIN PORK BELLY BITES with apple plum sauce (GF)
- \$13 DUCK SPRING ROLLS (3) house-made with a hoisin dip
- \$14 NACHOS corn chips, mozzarella, salsa, napoli, sour cream, guacamole (V)
- \$14 CHICKEN FLATBREAD PIZZA fresh mozzarella, spinach, onion, cherry tomatoes, feta, plum glaze, smoked aioli
- \$13 1/2 KG OF FULL WINGS - ANY SINGLE FLAVOUR BELOW

**ANY THREE
BAR BITES
\$30**

BBQ BOURBON

SOUTHERN FRIED with ranch dipping sauce

BUFFALO with blue cheese dipping sauce (medium)

HELLFIRE WINGS with a Greek yoghurt dip. Not for the faint of heart! (hot)



BURGERS

SERVED WITH CHIPS

- \$17 CLASSIC BURGER beef patty, cheddar, tomato, lettuce, aioli, tomato sauce, chips // WHOLE PICKLE +\$0.50 // RASHER BACON +\$1
- \$19 CRISPY PORK BELLY BURGER crispy pork belly, asian slaw, cos lettuce, honey mayo, soft milk bun (GFO)
- \$19 STEAK SANDWICH steak fillet, cheese, lettuce, tomato, caramelised onion, plum onion jam, aioli, tomato sauce, ciabatta (GFO)
- \$21 THE LOT beef patty, cheese, bacon, onion, tomato, lettuce, aioli, tomato sauce, soft milk bun (GFO)
- \$2 SWEET POTATO CHIPS UPGRADE

PLEASE ORDER AT THE BAR

(GF) GLUTEN FRIENDLY / (V) VEGETARIAN / (GFO) GLUTEN FREE OPTION / (VG) VEGAN

WE ARE NOT ABLE TO GUARANTEE THAT OUR MENU IS ENTIRELY FREE OF EGGS, GLUTEN, NUTS OR DAIRY



- \$19 ROAST PUMPKIN & AVOCADO SALAD** roasted pumpkin, avocado, baby spinach, mesclun, cherry tomato, red onion, chick peas, cashews, lemon tahini dressing (GF, VG)
- \$22 MALAYSIAN BEEF & POTATO CURRY** rich & fragrant curry with an authentic spice mix, onions, coconut cream and served with coconut rice
- \$25 BARRAMUNDI** battered **or** grilled barramundi, chips, salad, lemon, tartare (GFO)
- \$26 CRISPY SKIN SALMON** served with chips & salad
- \$26 PORTERHOUSE 250G** char-grilled steak served with chips & salad **or** mashed potato & seasonal vegetables. sauce on the side - gravy, peppercorn or mushroom
- \$28 PORK BELLY** twice cooked crispy skin pork belly with caramelised sweet chilli onion jam, mashed potato, apple plum sauce, seasonal vegetables (GF)
- \$35 RIB EYE 300G** char-grilled steak served with chips & salad **or** mashed potato & seasonal vegetables. sauce on the side - gravy, peppercorn or mushroom

SCHNITZEL & PARMY



- \$20 CHICKEN SCHNITZEL 200G**
house-made, served with chips, gravy & salad
- \$23 CHICKEN PARMIGIANA 200G**
house-made served with chips & salad
- \$25 HAWAIIAN PARMIGIANA 200G**
house-made topped with ham & pineapple served with chips & salad
- \$25 MEXICAN PARMIGIANA 200G**
house-made topped with jalapenos, corn chips, sourcream, guacamole, chips & salad

**PARMY
& PINT
\$30**

UPGRADE PARMY \$2

ABV UNDER 5.0%

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WINES

150ML

750ML

SPARKLING

- \$9 \$45 GRANT BURGE PETITE BUBBLES SA
- \$9 \$45 DA LUCA PROSECCO Italy

WHITE

- \$9 \$45 MUD HOUSE - **SAUV BLANC** marlborough
- \$13 \$60 HOWARD VINEYARD '400M' - **SAUV BLANC** adelaide hills
- \$9 \$45 GRANT BURGE - **PINOT GRIS** adelaide hills
- \$55 DAVID HOOK - **PINOT GRIGIO** hunter valley
- \$10 \$45 ROB DOLAN TRUE COLOURS - **CHARDONNAY** yarra valley
- \$55 PETALUMA WHITE LABEL - **CHARDONNAY** adelaide hills
- \$10 \$55 AMBERLEY KISS & TELL - **MOSCATO** WA

RED

- \$9 \$45 DAYS OF ROSE - **ROSÉ** SA
- \$55 ARTEA ROSE - **ROSÉ** France
- \$9 \$45 JOSEF CHROMY PEPIK - **PINOT NOIR** tasmania
- \$55 RABBIT RANCH - **PINOT NOIR** central otago
- \$9 \$45 ST HALLETT - **SHIRAZ** eden valley
- \$60 DAVID FRANZ - **HYDRAULIC PRESS '18'** SHIRAZ barossa valley
- \$9 \$45 GRANT BURGE CAMERON VALE - **CAB SAV** barossa valley
- \$55 GRANT BURGE HILLCOT - **MERLOT** barossa valley



GINGER BEER & CIDERS

CAN /
BOTTLE

285ML

425ML

580ML

- \$7 \$10 \$12 DIABLO GINGER BEER 4%
- \$10 - - - BROOKVALE GINGER BEER 4%
- \$10 - - - BERTIE COLD PRESSED CIDER 4.6%
- \$10 - - - YOUNG HENRY CLOUDY APPLE CIDER 4.6%
- \$9 - - - SOMERSBY APPLE 4.5%
- \$9 - - - SOMERSBY PEAR CIDER 4.5%



**30ML
STANDARD G&T
TUMBLER**

**45ML
GOBLET WITH
PREMIUM TONICS
& GARNISH**

\$10	\$16	TANQUEARAY England
\$11	\$17	BROOKIES SLOW A rare gin made from the jewel of our rainforest, the Davidson Plum. This gin is the first of its kind. Expect exhilarating flavours of rose, watermelon & bright plum. Byron Bay
\$11	\$17	ROKU is crafted using six unique Japanese botanicals & eight traditional gin botanicals. These botanicals are infused, distilled giving the gin a unique & balanced flavor. Japan
\$12	\$18	WHITLEY NEIL RHUBARB & GINGER The taste of an english country garden with a tart crisp edge. England
\$12	\$18	WHITLEY NEIL RASPBERRY An initial and distinct juniper, coriander & liquorice flavour that gives way to a bright, fresh vibrant taste of Scottish raspberries. England
\$12	\$18	WHITLEY NEIL PINK GRAPEFRUIT Wonderfully creamy, with enough juniper bite & herbaceous tastiness to balance the citrus brightness. England
\$12	\$18	NOSFERATU MANDRAKE CUCUMBER & MINT A natural colouring gives Mandrake it's green hue. The aim is for a soft, fresh cucumber richness & a "clapped" mint character, like a garnish in a cocktail. Melbourne
\$12	\$18	NOSFERATU BLOOD ORANGE With its distinctive red hue, this gin is delicate, yet packs a punch with botanicals such as Albanian juniper berries, blood orange peel, fresh navel oranges, dried orange peel, roasted fenugreek, coriander seeds, cardamom seeds, wormwood & angelica root. Melbourne
\$13	\$19	MANLY SPIRITS AUSTRALIAN DRY A lend of ten carefully considered botanicals, aniseed myrtle, a touch of finger lime, some mountain pepper leaf, topped off with sustainably-foraged sea lettuce. Manly
\$13	\$19	HENDRICKS A classic gin that helped the new gin renaissance. Hendricks has a-less dominant juniper flavour profile in favour of its unique botanicals of Bulgarian rose and cucumber. Scotland
\$13	\$19	INK GIN A premium dry gin made with 13 organic botanicals, lemon myrtle leaf, coriander seed, Tasmanian pepper berry and freshly peeled sundried sweet orange peel. It gives its fresh piney, spicy and citrusy aroma and flavour. Tumbulgum, AU
\$13	\$19	GREEN ANT It uses green ants along side Australian botanicals such as a native juniper called boobiala, finger lime, strawberry gum, lemon myrtle and pepper berry served with aromatic bitters. Kent town, AU



COCKTAILS

CHAMPAGNE // PROSECCO // SPRITZ // ROSÉ

- \$14 MIMOSA sparkling wine with orange juice, orange bitters
- \$15 BERRY CHAMPAGNE chambord, prosecco, raspberries
- \$15 WATERMELON ROSÉ SPRITZ dry rosé, watermelon liqueur, soda
- \$15 APEROL SPRITZ aperol, prosecco, soda, orange

CLASSICS

- \$15 OLD FASHIONED makers mark, angostura, orange bitters, sugar, orange
- \$15 CLASSIC MOJITO bacardi, muddled with fresh limes, fresh mint, lime juice, sugar syrup, soda water
- \$15 COSMOPOLITAN vodka, triple sec, cranberry juice & lime juice
- \$15 ESPRESSO MARTINI absolut vanilla vodka, kahlua, sugar syrup, cold drip espresso
- \$15 FRENCH MARTINI vodka, chambord, pineapple juice
- \$15 MARGARITA tequila, triple sec, lime juice, sugar syrup, salt
- \$17 LYCHEE MARTINI tanqueray gin, lychee liqueur, lemon juice, apple juice
- \$17 PORNSTAR MARTINI vanilla vodka & syrup, passoa, lime juice, passionfruit, prosecco
- \$17 LONG ISLAND ICED TEA vodka, gin, bacardi, tequila, triple sec, lemon juice, coke
- \$17 MAI TAI gold rum, sailor jerry's spiced rum, amaretto, triple sec, lime juice, sugar syrup, lime, mint
- \$17 ZOMBIE kraken black spiced rum, gold rum, lime juice, falernum syrup, grapefruit juice, orange juice, angostura bitters

HOUSE COCKTAILS

- \$17 CANDY APPLE fireball cinnamon whiskey, apple schnapps, maple syrup, apple juice, cinnamon sugar
- \$17 FAIRY FLOSS FANTASY jelly bean vodka, elderflower liqueur, lime, fairy floss, sour strap
- \$17 GIN & ELDERFLOWER MOJITO tanqueray gin, elderflower liqueur, lime, mint, apple juice
- \$17 SALTED CARAMEL ESPRESSO MARTINI vodka, kahlua, salted caramel syrup, cold drip espresso
- \$17 GRAPE BUBBLEGUM MOJITO bacardi, pavan grape liqueur, bubblegum syrup, blue curacao, raspberry syrup, lime, mint, lemonade
- \$17 FOXY COOLER vodka, malibu, pineapple juice, cranberry juice, orange



HIGHLAND

A huge region that covers most of the Scottish mainland north of Glasgow and Edinburgh, you can expect subtle, oaky drams that express the dramatic coast and moorland, while still leaving room for rich fruitiness, honey and occasionally a little bit of peat and smoke.

- \$13 GLENMORANGIE 10YO
- \$16 DALWHINNIE 15YO
- \$18 OBAN MALT 14YO

SPEYSIDE

These whiskies are often full of fruity, nutty flavours, and tend to be less peaty in character than other scotches.

- \$12 GLENGRANT 10YO
- \$12 GLENLIVET FOUNDERS RESERVE
- \$12 GLENFIDDICH 12YO
- \$15 BALVENIE 12YO DOUBLE WOOD

ISLAY

Islay malts are pungent with smoke, brine and peat on the nose, but multilayered on the palate, displaying anything from mossy, peaty, floral mixes to peppery linseed and soapy hints.

- \$14 ARDBERG 10YO
- \$14 BOWMORE 12YO
- \$16 LAPHROAIG 10YO

LOWLAND

Lowland whisky is most commonly gentle and light, often lacking in any serious peaty flavours. These drams will often have a floral aroma while the elegant palate is very reminiscent of honeysuckle, cream and ginger with subtle hints of toast and cinnamon.

- \$13 AUCHENTOSHAN MALT 12YO

BLENDED

- \$9 JOHNNY WALKER RED
- \$12 JOHNNY WALKER BLACK
- \$12 MONKEY SHOULDER
- \$12 CHIVAS REGAL 12YO
- \$15 BASIL HAYDEN

JAPANESE

- \$13 SUNTORY TOKI
- \$16 SUNTORY CHITA
- \$19 HIBIKI HARMONY

AUSTRALIAN

- \$12 STARWARD TWO FOLD

IRISH

- \$10 JAMESONS
- \$15 CONNEMARA PEATED SINGLE MALT



SPIRITS

INCLUDES MIXER

RUM

- \$8 BUNDABERG
- \$9 BACARDI CARTA BLANCA WHITE
- \$10 APPLETON ESTATE SIGNATURE JAMAICA
- \$12 SAILOR JERRY SPICED
- \$12 PLANTATION ORIGINAL DARK - DOUBLE AGED
- \$12 KRAKEN BLACK SPICED
- \$12 DEAD MAN'S FINGERS SPICED

BOURBON

- \$9 JIM BEAM WHITE LABEL
- \$12 BULLEIT BOURBON
- \$12 MAKER'S MARK
- \$12 WILD TURKEY 101
- \$12 WOODFORD RESERVE
- \$15 BASIL HAYDEN

TEQUILA

- \$9 JOSE CUERVO ESPECIAL GOLD REPOSADO
- \$13 ESPOLON REPOSADO
- \$13 PATRON XO CAFE
- \$15 CASAMIGOS BLANCO

VODKA

- \$8 VODKA O
- \$10 ABSOLUT
- \$13 GREY GOOSE



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