



TAVOLO PRESENTS: COLONIAL BREWING CO.

THURSDAY 5TH SEPT 2019 | \$60 PER HEAD
6PM ARRIVAL FOR A 6.30PM SHARP START

WELCOME SNACK

Zesty prawn ceviche, lemon, mint,
coriander, chilli, olive oil

PAIRED WITH

Colonial Draught Kolsch Ale
Colonial Bertie Cold Pressed Apple Cider

DINNER MENU

ENTREE

Beer Doused Smoked Ham Hock
with lentils

PAIRED WITH

Colonial South West Sour
Colonial Small Ale

MAIN

Beef Short Ribs with white beans,
mushroom & salsa verde

PAIRED WITH

Colonial Pale Ale
Colonial IPA

DESSERT

Chocolate Creme Brulee with
fresh & freeze dried strawberries
& chantilly cream

PAIRED WITH

Colonial Porter

Welcome snack, entree and main are all Gluten Free. A gluten free dessert alternative can be arranged with notice. Whole menu is Nut Free.