

OUR MENU IS BUILT AROUND FRESH,
SEASONAL INGREDIENTS AND
LOCALLY SOURCED PRODUCE
WHEREVER POSSIBLE.

We've created a menu that's approachable
and affordable, yet elevated enough to
stand alongside the award-winning beers
we're proud to brew.

Every dish is designed to reflect who we are
- relaxed, welcoming, community-minded,
and passionate about bringing people
together.

It's food made for sharing, grazing and
settling in with friends and family while
enjoying a drink... or twelve.

- Dale Niblett, Hospitality Manager
& Rhys Hura, Head Chef

LIKE OUR BEER, OUR FOOD IS BUILT ON
QUALITY AND SIMPLICITY.

FRESH INGREDIENTS, HOMEMADE
SAUCES, MINIMAL PRESERVATIVES,
AND ONE OF THE MOST EXTENSIVE
GLUTEN-FREE MENUS IN THE PEEL
REGION. WE ARE ALSO PROUD TO
SERVE ONLY AUSTRALIAN SEAFOOD.

WEEKLY
\$15 Lunch
SPECIALS

CHEESEBURGER AND FRIES
FISH & CHIPS
WARM CHICKEN GARDEN SALAD

12PM-2PM
MONDAY-FRIDAY

Please note: much of our menu is cooked over
open flame, so you can expect bold flavours,
deep caramelisation, and natural charring. If you
prefer your meal with less char, please let our
staff know and we'll happily adjust it for you.

FOR THE TABLE

- HOT CHIPS \$10 (VGN, GF) Served with aioli
- ● KARAGE CHICKEN LOADED FRIES \$26 (GF)
Crispy coated GF fries, fried karage chicken pieces,
spring onion, sesame seeds and Tonkatsu mayo
- ● TASTING BOARD \$20 (VGN, CAN BE GF) Local
olives & oil, house made dip, house pickles, grilled
sour dough bread *Add cheese (2 cheeses, fruit
paste) \$12 *Add Cured meat (2 meats) \$12
- ● HOUSE SPICED WINGS \$20 (GF,DF) Fried free-
range chicken wings in Wedgetail spice mix, house
made verde
- ● STICKY BOURBON WINGS \$20 (GF, DF) Fried
free-range chicken wings tossed in our own sticky
BBQ bourbon sauce
- FISH FINGERS (5PC) \$20 (DF, CAN BE GF)
Australian fish tenders in Wedgetail beer batter,
house made tartare
- ● PHAT CHATS \$20 (GF, DF) Crispy, crushed chat
potato's, tossed in infused spiced Garlic oil topped
with Italian sausage (Vegetarian option \$14)
- PORK BELLY (4PC) \$32 (GF, DF) Generous
Vietnamese style crispy pork belly slices
with an Asian style salad & Nahm Jim dressing

*Extra sauce \$2 -Tartare, Burger Sauce, Verde

THE BURGERS (W/CHIPS)

- ● THE CHICKEN BURGER \$29 Fried free-range
butter milk chicken, melt cheese, lettuce, tomato,
signature Wedgetail BBQ sauce *Grilled chicken
option available
- ● THE CHEESEBURGER \$29 Chuck-brisket patty,
melt cheese, NY style fried onions, house pickles,
Wedgetail burger sauce *Double Burger option avail
- ● THE STEAK SANDWICH \$32 Premium Scotch
fillet, house-made green tomato relish & aioli, Swiss
cheese, red onion, crisp mescaline, and Mt Barker
bacon on a toasted Turkish panini bun

*GF Buns \$3 *Vegan Cheese \$4 *Add Bacon \$5 *Double
cheeseburger \$9

Suggested pairing KEY: ● Session Ale ● Mango Ale ○ Draught ● Witbier ● Pale Ale ● Pilsner
● Dark Lager ● Marzen ● I.P.A ● Hazy I.P.A ● Double Red ● Choc Oatmeal Stout

WEDGIE VEGGIES

● ● WEDGIE ASIAN STYLE SALAD \$25 (GF, CAN
BE VEG) Asian veg & salad leaf, tossed with nam jim
dressing **& topped with crunchy fried GF noodles &
peanuts *Add Grilled Rump Steak or Chicken \$8
**Contains fish sauce, vego dressing available

● ● VEGGIE FRITTERS (3PC) \$25 (V,GF) Seasonal
selection of gluten free & vegetarian fritters with
house made yoghurt crema on mixed leaf

● ● SPICED CAULIFLOWER & DAHL \$24 House
spiced fried cauliflower florets on a mild creamy
Coconut Dahl

THE PIZZAS

● GARLIC \$16 (V) Garlic oil, parsley, mozzarella

● MARGHERITA \$24 (V) Sliced tomato, basil,
mozzarella

● ● BRUSCHETTA \$26 Diced fresh tomato, red
onion, basil, balsamic glaze, whipped feta, mozzarella

● ● VEGETARIAN \$28 (V) Sliced tomato,
capsicum, caper and olive salsa, fresh chilli,
mozzarella

● SALT & SEAFOOD \$32 Chorizo, Exmouth Gulf
prawns, fried capers, gremolata, fresh chilli,
mozzarella

● ● THE POLYNESIAN \$28 Pork belly, bacon
pineapple, mozzarella

● PEPPERONI \$28 Mild pepperoni and mozzarella

● ● MEAT LOVERS \$30 Italian sausage, bacon,
free-range chicken, onion, mozzarella

*GF Bases available \$5 *Vegan Cheese available \$4

LIL WEDGIES

KIDS MEALS \$15 Choose from cheeseburger, grilled
chicken, or battered fish - all come with chips & juice

THE DESSERTS

● ● STICKY DATE PUDDING \$16 Housemade
sticky date pud with butterscotch vanilla icecream &
candied orange

● TIRAMISU \$17 A classic - but Wedgified with our
Choccy Oatmeal Stout and Kaluha soaked Fingers.
Its Biramisu!

KIDS ICE CREAM \$5 Vanilla w/topping & sprinkles



WEEKLY
WHAT'S
ON



MONDAY

KIDS EAT FREE / PIZZA & PINT

TUESDAY

BANG AVERAGE QUIZ 7PM



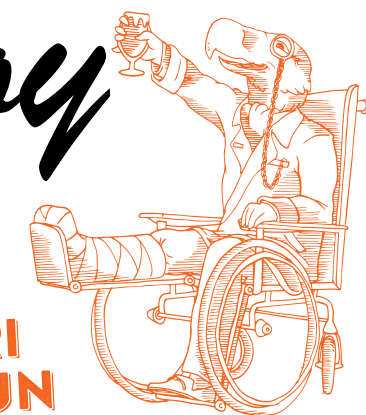
WEDNESDAY

KIDS EAT FREE

ALL DAY RIBS & WINGS SPECIAL

Enjoy
HAPPY
HOUR!

4-5 MON-FRI
3-4 SAT & SUN



THURSDAY

CHASE THE ACE 4-6.30PM

BURGER & PINT



FRIDAY

MEAT RAFFLE & LIVE MUSIC

SATURDAY & SUNDAY

LIVE MUSIC & BOTTOMLESS BEVS

wedgetailbrewing.com.au/thetaproom/whatson

Due to our kitchen production systems at the Wedgetail Tap Room, we are unable to give assurance that the food produced is free from any traces of nuts.

IT STARTED OVER A BEER, AS IT ALWAYS DOES...

Howie Croft and Pete “Macca” McDonald have been mates for over 30 years, flying choppers across WA’s north west.

When they couldn’t find beers they loved in the late ‘90s, they started home brewing — and soon took it commercial.

The Wedgetail name came from Macca’s son Jack and the Wedgetail Eagles they often dodged in the Pilbara, an iconic WA link reflected in the earthy labels and Tap Room.

In 2015, they built a stone-walled brewery on Howie’s property, later doubling production with the opening of the Tap Room in 2023.

Explore our range of traditionally styled, wholesome beers and lagers, crafted with the finest ingredients and brewed to award-winning standards.

Wedgetail Brewing was always destined to become more than just a production brewery. After years of hearing “Do you have a bar?”, the search began for a home where locals could enjoy our beers fresh from the source.

In 2022, we found that home in Galbraith Loop — an industrial space that perfectly matched our vision of a working brewery with a warm, welcoming atmosphere. Built with local trades, WA hardwoods, steel and recycled brick, the Tap Room reflects our brewing roots and community focus.

With experienced hospitality manager Dale and Head Chef Rhys on board, we’ve created a relaxed venue centred around quality beer, local wines and spirits, great food and genuine hospitality.

We’re proud to welcome you to the Wedgetail Tap Room.

- Howie Croft, Director & Wedgetail OG

WE VALUE QUALITY OVER QUANTITY.
YOUR FAVOURITE MIGHT NOT BE POURING
TODAY, BUT YOUR NEW ONE WILL BE.
PLUS A ROTATING LINEUP OF GUEST TAPS
- ASK THE CREW WHATS ON!

OUR BEERS

SESSION ALE

Light Pale Ale - Easy drinking pale ale with subtle malt and oat character, balanced by fresh citrus and tropical hop aromas.

MANGO ALE

Fruit Ale - Smooth and juicy cream ale bursting with tropical mango flavour and aroma. Hazy, creamy and lightly bittered.

DRAUGHT

Lager - Crisp, clean and refreshingly easy drinking. Brewed with WA Malloakup Pilsner and Munich malts for a smooth, classic finish.

WITBIER

Belgian Wheat Beer - Light, creamy and refreshing with coriander spice, orange peel and fruity yeast character.

PALE ALE

American Style Pale Ale - Medium-bodied pale ale with caramel malt balance and lifted floral and citrus hop character.

PILSNER

New World Pilsner - Light golden with subtle malt sweetness, balanced bitterness and bright citrus-tropical aromas from NZ Motueka hops.

DARK LAGER

Munich Dunkel - Dark brown lager with chocolate malt character, smooth body and a clean finish.
AIBA 2025 Champion Australian Beer, Champion Australian Independent Beer, Gold Trophy Winner.

MÄRZEN

Festival Lager - Traditional Oktoberfest-style amber lager with clean bready malt, toasted notes and moderate bitterness.

IPA

India Pale Ale - Golden amber IPA with moderate bitterness, balanced malt sweetness and subtle citrus, floral and spice notes.

HAZY IPA

Hazy India Pale Ale - Full-bodied and hazy with grapefruit and pineapple aromas, smooth mouthfeel and a long dry finish.

DOUBLE RED

Double Red Ale - Rich copper-red ale layered with caramel malt, rye spice and citrus-stone fruit hop character.

CHOC OAT STOUT

Double Choc Oat Stout - Full-bodied oatmeal stout with smooth chocolate, coffee and caramel flavours balanced by moderate bitterness.

WINE

SPARKLING

River Retreat Brut Cuvee Murray Darling 9/38
San Martino Prosecco doc Great Western, VIC 12/50

WHITE

The Wedgetail White Sem. Sauvignon Margs, WA 9/13/38
Tim Adams Pinot Gris Clare Valley, SA 12/17/50
Pa Road Sauvignon Blanc Marlborough, NL 12/17/50
Rocky Gully Riesling Riesling Great Southern, WA 50
Frankland Estate Chardonnay Great Southern, WA 52

RED

The Wedgetail Red Shiraz Margs, WA 9/13/38
Via Caves Cabernet Sauvignon Yalls, WA 13/18/52
Via Caves Cabernet Merlot Yalls, WA 13/18/52
Rocky Gully Shiraz Great Southern, WA 12/17/50
Frankland Estate Pinot Noir Margs, WA 52

THE REST

Skuttlebutt Moscato Margs, WA 11/16/45
Rosily 'Gros Ventre' Rose El Dorado, USA 12/17/50
Skigh Wines Coda Fridge Red Yalls, WA 12/17/50

Showcasing the best of WA with locally sourced wines, gin, spirits and produce wherever possible.

HOUSE SPIRITS

GIN

Little Stiller Range /WA 12

VODKA

Little Stiller Signature Vodka / WA 12

WHISKY

Johnny Walker Red / SCO 12

WHISKEY

Jamesons / IRE 12

RUM

Captain Morgans Spiced / AUS 12

BOURBON

Jack Daniels / TEN 12

FANCY SOMETHING DIFFERENT?

Try Our Fancy Gins & Spritz - We have a selection of premium pours available.

Plus a hand-picked range of top-shelf spirits - Just ask our team at the bar.

THE COCKTAILS

ESPRESSO MARTINI

Little Stiller Coffee Vodka & Kahlua 20

PINA COLADA

Malibu, White Rum, Pineapple, Vanilla Ice Cream 20

CLASSIC MARGARITA

Tequila, Triple sec, Lime Juice (make it a spicy, tommy or passionfruit) 20

PASSION FRUIT MOJITO

Spiced Rum, Passion Fruit Liqueur, Passionfruit Pulp, Mint, Lime & Soda 20

NO BUZZ BAR

BERRY NICE

Berry Coulis, Pineapple & Cranberry Juice, Soda 12

VIRGIN PASSIONFRUIT MOJITO

Passionfruit Pulp, Mint, Lime & Soda or Lemonade 12

SOFT DRINKS

All the usual fizzy culprits (Except Fanta) 3/4.50
Lemon Lime & Bitters / Fire Engine 5/6.50
Apple, Pineapple, Orange, Cranberry 5/6.50
Kombucha by Perth's 'Mighty Booch' 7

WEVE GOT A SOLID LINEUP OF NON-ALCOHOLIC OPTIONS POURING.

Inc. beers, spirits, kombucha, craft sodas and other refreshing brews.

Chat to the crew to see what's chilling in the fridge today.



Stay up to date with events, specials and what's on at our website.



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