



BURGERS

FRITZEN BURGER \$14.80

Grass-fed beef, aged cheddar, hydroponic lettuce, tomato, Spanish onion, & house-made Fritzensauce

FRITZEN X BURGER \$19.80

Two grass-fed beef patties, aged cheddar, hydroponic lettuce, tomato, Spanish onion & house-made Fritzensauce

CHEESE BURGER \$11.80

Grass-fed beef, aged cheddar, ketchup, mustard, Spanish onion & pickle

CHEESE X BURGER \$16.80

Two grass-fed beef patties, aged cheddar, ketchup, mustard, Spanish onion, & pickle

BACON BURGER \$17.80

Grass-fed beef, maple syrup candied bacon, aged cheddar, hydroponic lettuce, tomato, Spanish onion, & house-made Fritzensauce

BUTTERMILK CHICKEN BURGER \$15.80

Southern fried chicken thigh fillet, hydroponic lettuce, tomato, & spicy mayo

NASHVILLE HOT CHICKEN BURGER \$17.80

Southern fried chicken thigh fillet, house-made Nashville hot sauce, aged cheddar cheese, hydroponic lettuce, pickles, & house-made ranch

CHICKEN PICKLE BURGER \$13.80

Southern fried chicken thigh fillet, pickles, & spicy mayo

BUFFALO CHICKEN BURGER \$14.80

Southern fried chicken thigh fillet, spicy buffalo sauce, sliced pickles, & spicy mayo

MUSHROOM SCHNITZEL BURGER (V) \$15.80

Panko-crumbed, Swiss cheese-filled portobello mushroom, hydroponic lettuce, tomato, Spanish onion, & house-made Fritzensauce

IMPOSSIBLE™ BURGER (V+) \$17.80

Impossible patty, plant based cheddar, hydroponic lettuce, tomato, Spanish onion, & house-made vegan Fritzensauce

(V) - Vegetarian (V+) - Vegan (GF) - Gluten Free

FRITES, WINGS & SIDES

FRITES (V) (GF)* \$7.00

Skin-on french fries. Season as you like, from our range of house-made Fritzensalts. Add sauce for \$2

LOADED FRITES \$13.00

Cheese sauce, candied bacon, green onions, Fritzensauce, and Twisties salt

FRITZEN CAESAR SALAD \$16.90

Grilled chicken, cos lettuce, maple syrup candied bacon, parmesan, croutons, & house-made dressing

FRITZEN BUFFALO WINGS FROM \$14.00

8, 16 or 24 wings, tossed in housemade buffalo sauce served with house-made blue cheese sauce

SMOKEY BBQ WINGS FROM \$14.00

8, 16 or 24 wings, tossed in a smokey BBQ sauce

KOREAN SPICED WINGS FROM \$14.00

8, 16 or 24 wings, tossed in a house-made chilli sauce topped with spring onion

FREE-RANGE CHICKEN TENDERS \$14.00

3 southern fried chicken tenderloins served with your choice of sauce

MAC N CHEESE BALLS (V) \$12.00

6 house-made panko crumbed, three-cheese macaroni balls served with spicy mayo

ONION RINGS (V) \$9.00

8 Seasoned beer battered onion rings

ADD SOME EXTRAS!

MAPLE SYRUP CANDIED BACON (2PCS) \$5

GRASS-FED BEEF PATTY \$5

SOUTHERN FRIED CHICKEN THIGH FILLET \$5

PANKO CRUMBED MUSHROOM (V) \$5

AGED CHEDDAR CHEESE \$2

GLUTEN FREE BUN (GF) \$2

SAUCES \$2

Choose from Fritzensauce, spicy mayo, aioli, tomato, buffalo sauce, blue cheese sauce, smokey bbq, ranch, Fritzenvegan sauce.

Please note: GF items may be cooked alongside items that are not. If you have any dietary requirements, please advise our team prior to ordering.

OUR BEER - MEET THE FRITZEN CORE RANGE

Pot | Schooner | Stein

PALE ALE - 4.8%

\$7 | \$10 | \$20

Fruity New world style pale ale. Dry hopped with a blend of Galaxy (AUS), Wai-iti (NZ) and Sorachi ace (USA). Tropical fruit and mixed citrus, lightly bittered and all about the hops!

MÜNCHEN LAGER - 4.8%

\$7 | \$10 | \$20

Munich style Helles lager, cold fermented and late hopped with Spalter select (GER) for a traditional noble hop character. Subtle malt notes and low level hopping distinguish this beer from its counterparts.

IPA - 6.4%

Pot | Schooner | Stein

\$7.50 | \$11 | NA

Big fruity hop flavours: citrus, tropical fruit and pine. A grist of Munich, pale malt and carapils keeps the finish dry whilst giving enough malt flavour to stand up to the big hop load. Generously dry hopped with Wai-iti (NZ), Pacific Jade (NZ), Amarillo (USA) and Cascade (USA).

SWEET APPLE CIDER - 5%

\$7 | \$10 | \$20

Rustic style cider with medium sweetness. Fermented with a Belgian Saison yeast and cold conditioned with American oak for a subtle woody vanilla character in the finish.

SEE OUR FULL SELECTION OF TAP & PACKAGED BEERS AT THE BAR OR VIA QR MENU.

WHITE WINE & ROSÉ

150ml | 250ml | Bottle

ZING PROSECCO

- King Valley, VIC

\$10 | \$15 | \$45

LITTLE ANGEL SAUVIGNON BLANC

- Marlborough, NZ

\$10 | \$15 | \$45

MR MICK RIESLING

- Clare Valley, SA

\$10 | \$15 | \$45

BOUCHARD AINE & FILS 'COLLECTION' ROSÉ

- Vins du Pay, FR

\$12 | \$18 | \$48

INNOCENT BYSTANDER PINK MOSCATO

- Yarra Valley, VIC

\$12 | \$18 | \$48

AD HOC - 'NITTY GRITTY' PINOT GRIGIO

- Pemberton, WA

\$13 | \$20 | \$54

ROBERT OATLEY CHARDONNAY

- Margaret River, WA

\$13 | \$20 | \$54

RED WINE

D'ARENBERG 'THE LOVE GRASS' SHIRAZ

- McLaren Vale, SA

\$13 | \$20 | \$52

ROCKBURN 'DEVIL'S STAIRCASE' PINOT NOIR

- Central Otago, NZ

\$12 | \$18 | \$54

DE BORTOLI 'WIZARDRY' GRENACHE

- Heathcote, VIC

\$13 | \$20 | \$54

JERICO - TEMPRANILLO

- Adelaide Hills, SA

\$13 | \$20 | \$54

COCKTAILS

APEROL SPRITZ

Aperol, prosecco, orange & sparkling water

\$15

PIMM'S & LEMONADE

Pimm's, lemonade & fresh fruit

\$15

FRITZEN DARK & STORMY

Premium Spiced Rum, Ginger beer, fresh lime, a dash of Australian bitters

\$17

GIN COSMOPOLITAN

Four Pillars Rare Dry Gin, Cointreau, cranberry juice & fresh lime

\$17

CLASSIC MARGARITA

Premium blanco tequila, Cointreau, & fresh lime

\$18

STRAWBERRY MOJITO

Premium white rum, fresh lime, fresh strawberries, fresh mint leaves, & soda

\$18

ESPRESSO MARTINI

Premium vodka, Mr Black coffee liqueur, & cold brew coffee extract.

\$18

SPIRITS

SEE OUR FULL RANGE OF SPIRITS, LIQUEURS & MIXERS AT THE BAR OR VIA THE QR CODE ON YOUR TABLE.