

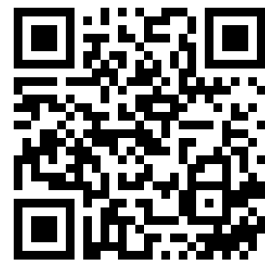
MODUS CLASSICS
BEER FIRST NO SHORTCUTS



WIPPA SNIPPA MID	3.8%	6	8	11
MODUS XPA	4.2%	6	9	12
MODUS PALE ALE	5.2%	6	9	12
SONIC PRAYER IPA	6.0%	7	10	13
SILENT KNIGHT PORTER	5.6%	7	10	13
FORMER TENANT RED IPA	7.8%	7	12	15

OTHER TAPS

SAINTLY SELTZER (WATERMELON & MINT)	4.0%	7	9	13
TILSE'S APPLE TRUCK CIDER	4.5%	7	9	13



SCAN TO VIEW OUR FULL TAP LIST

NON ALCOHOLIC

NORT RANGE

PROUDLY BREWED BY MODUS

REFRESHING ALE	7		
ALL DAY IPA	7		
TROPICAL XPA	7		
PACIFIC ALE	7		



BTL/CAN

OTHER NON ALC

PLUS AND MINUS PINOT GRIGIO	7	10	30
PLUS AND MINUS SHIRAZ	7	10	30
PLUS AND MINUS SPARKLING	7	10	30



SOFTDRINKS AND WATER ARE AVAILABLE AT THE BAR

A SURCHARGE OF 10% APPLIES ON ALL PUBLIC HOLIDAYS. WE TRY OUR BEST TO CATER FOR ALLERGIES BUT THE NATURE OF OUR KITCHEN IS SUCH THAT CROSS CONTAMINATION MAY OCCUR.

MODUS MEREWETHER

Signature COCKTAILS

GIN	18
APRICOT INFUSED BEEFEATER GIN – FRESH LEMON – MARIONETTE APRICOT BRANDY – FEE'S PEACH BITTERS – EGG WHITE	
TEQUILA	20
BATANGA BLANCO TEQUILA – PINEAPPLE INFUSED MEZCAL – LIME – CORIANDER – PINEAPPLE INFUSED VIDA MEZCAL – EGG WHITE	

VODKA	16
WYBOROWA VODKA – GINGER – YUZU – LEMON – GINGER BEER	
RUM	20
BANANA INFUSED HAVANA 7YR – ANGOSTURA AMARO – CINNAMON – BITTERS	
WHISK(E)Y	18
WOODFORD RESERVE BOURBON WHISKEY – LIME – PASSIONFRUIT – AGAVE – PINEAPPLE	

COCKTAIL CLASSICS

NEGRONI	18	ESPRESSO MARTINI	18
4 PILLARS NEGRONI SPICED GIN, MARTINI ROSSO, CAMPARI BITTERS, ORANGE		WYBOROWA VODKA, KAHLUA, ONYX PLATINUM COLD PRESSED COFFEE, SUGAR	
APEROL SPRITZ	16	MARGARITA	18
HARE AND TORTOISE PROSECCO, APEROL, ORANGE		BATANGA REPOSADO TEQUILA, COINTREAU, AGAVE, LIME	

WINES

WHITES	150mL	250mL	BOTTLE
SADDLERS CREEK VERDELHO (HUNTER)	11	18	50
HABA SAUVIGNON BLANC (NZ)	10	16	45
DE IULIIS CHARDONNAY (HUNTER)	11	18	50
MANDOLETTO PINOT GRIGIO (ITALY)	8	13	38
BROKENWOOD "8ROWS" SEMILLION SAUVIGNON BLANC (HUNTER)	12	19	55
FARMHAND ORGANIC CHARDONNAY MONASH VALLEY (SA) (VG)	9	14	40
VASSE FELIX "PREMIUM" CHARDONNAY MARGARET RIVER (WA)	-	-	80
TYRELL'S HVD SEMILLION (HUNTER)	-	-	90
ROSE			
LA VIELLE FERME (FRANCE)	10	16	45
BOE 1500ML KING VALLEY (VIC)	-	-	89
RED			
USHER TINKLER "9TH FABLE" SHIRAZ (HUNTER)	13	20	58
AUDREY WILKINSON TEMPRANILLO (HUNTER)	12	19	54
HERO OF ZERO ORGANIC GRENACHE SA (VG)	9	14	40
TREAD LIGHTLY PINOT NOIR YARRA VALLEY (VIC)	11	18	52
LITTLE GIANT COONAWARRA CABERNET SAUVIGNON (SA)	11	17	50
BLEEDING HEARTS SHIRAZ (SA)	8	13	38
MANIA PINOT NOIR (TAS)	-	-	75
YALUMBA "PARADOX" SHIRAZ	-	-	90
SPARKLING			
HARE AND TORTOISE PROSECCO (VIC)	8	-	38
BOE SPARKLING ROSE (KING VALLEY)	12	-	55
MUMM GRAND CORDON (FRANCE)	20	-	98

modus PADDLES



6 X 100mL TASTINGS

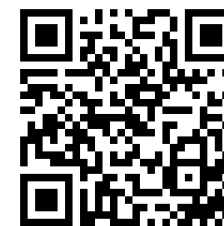
CORE RANGE	22
ADVENTUROUS	25
EXPLORER	30

WHEN IT COMES TO BEER WE DON'T COMPROMISE, AND NEITHER SHOULD YOU.

SINCE 2014, WE'VE BEEN GOING TO GREAT LENGTHS TO BREW A BETTER STANDARD OF BEER. THAT'S WHY, ON EVERY ONE OF OUR CANS YOU'LL READ:

BEER FIRST, NO SHORTCUTS.

SOMETHING TO THINK ABOUT WHEN YOU ORDER YOUR BEER...



TAKE ME HOME!

MAKE SURE TO CHECK OUR TAKEAWAY PACKAGE BEERS AND THE PANTRY FOR ALL YOUR MODUS AT HOME NEEDS.

SPIRITS NEAT OR WITH TAP MIXER

TEQUILA/MEXCAL	30mL
VIDA MEXCAL	12
BATANGA BLANCO	10
BATANGA REPOSADO	10
ILLEGAL MEZCAL JOVEN	14
ILLEGAL MEZCAL RESPOSADO	16
ILLEGAL MEZCAL ANEJO	21
OCHO TEQUILA BLANCO	14
OCHO TEQUILA RESPOSADO	15
OCHO TEQUILA ANEJO	18
HERRADURRA PLATA	13
HERRADURRA ANEJO	15
HERRADURRA REPOSADO	14

GIN

BEEFEATER	10
4 PILLARS RARE DRY	12
4 PILLARS BLOODY SHIRAZ	13
4 PILLARS NEGRONI GIN	13
MGC	11
WEST WINDS WILD PLUM	14
MANLY SPIRITS DRY GIN	12
MANLY SPIRITS PINK GIN	12
EARP BROS NO.8 DRY GIN	12
EARP BROS JUST JUNIPER GIN	12
EARP BROS PORTSIDE GIN	14
SEEDLIP GARDEN 108	8

WHISKEY

BALLENTINES	10
CHIVAS REGAL 12YO	11
GLENLIVET FOUNDERS RESERVE	12
GLENLIVET 12 YO	13
GLENLIVET 15 YO FRENCH	16
JAMESON IRISH	10
MELBOURNE MOONSHINE APPLE	10
THE GOSPEL SOLERA RYE	12
THE GOSPEL STRAIGHT RYE	13
WOODFORD RESERVE	11
WOODFORD RYE	13
STARWARD TWO FOLD	11
STARWARD NOVA	13
STARWARD SOLERA	16
MORRIS SINGLE SIGNATURE	13
MORRIS SINGLE MUSCAT BARREL	18

PREMIUM MIXERS

FEVERTREE RANGE	4
CABI RANGE	4
STRANGE LOVE RANGE	4



SMALLS

HOUSE CORN BREAD SERVED WITH ROAST GARLIC BUTTER (V)	9
MODUS BLUE SWIMMER CRAB ROLL SERVED WITH CELERY, JALAPENO, CHIVES, DILL, LEMON MAYO, ALL ON A LONG ROLL (DF)	16
SALT AND PEPPER SQUID SERVED WITH LEMON MYRTLE MAYO (GF)	14
CHICKEN BUFFALO WINGS YOUR CHOICE OF MILD OR HOT SAUCE WITH BLUE CHEESE DIPPING SAUCE (GF)	17
CHARCUTERIE & CHEESE BOARD CHEF SELECTION OF LOCALLY SOURCED CURED MEATS, SMOKED CHEDDAR, HARD GOATS CHEESE, HOUSE LABNA, IN-HOUSE PICKLED ONION, MARINATED OLIVES, APPLE AND ROSEMARY PASTE, DRIED FRUITS, & SEASALT LAVOSH	32
San Diego Smalls	
FRESH SALMON TOSTADA SERVED WITH CHILLI-PINEAPPLE SALSA, LEMON MYRTLE MAYO, ROCKET, IN-HOUSE PICKLED ONION & FRESH LIME (GF) (DF)	19
3-CHEESE QUESADILLA FETA, MEXICAN BLEND, SMOKED CHEDDAR	12
TACOS (GF AVAILABLE UPON REQUEST)	
CALI PEKING DUCK PANCAKE W/ SHAVED CUCUMBER, GREEN ONION & CORIANDER (DF)	8
JERK SPICED JACKFRUIT W/ MANGO - CUCUMBER & PINEAPPLE-CORIANDER SALSA (DF)	8
SLOW SMOKED BEEF BRISKET W/ SHREDDED CABBAGE, SOUR CREAM, SMOKY BBQ & PICO DE GALLO	8
GRILLED SPICED FRESH FISH W/ TOMATO, AVOCADO, JALAPENO & MANGO SALSA W/ LIME MAYO	9

ANKLE BITERS

FREE RANGE CHICKEN NUGGETS SERVED WITH CHIPS AND TOMATO SAUCE (GF) (DF)	12
FISH FINGERS SERVED WITH CHIPS AND FRUIT	12
BATTERED CAULIFLOWER NUGGETS SERVED WITH CHIPS AND TOMATO SAUCE (GF) (DF)	12
KIDS SPAG-BOL SERVED WITH PARMESAN CHEESE	12
HAPPY DAYS GRILLED FREE RANGE CHICKEN OR GRILLED MUSHROOM W/ CARROT STICKS, ROASTED POTATO, & VEGAN MAYO (GF)	12

MODUS MEREWETHER

BIG & BIGGER

MODUS CLASSICS

PRAWN AND PANCETTA SPAGHETTI TOSSED WITH CHILLI BUTTER AND CORIANDER	26
M.O. BURGER 200G BEEF BRISKET PATTIE W/ AMERICAN CHEESE, BACON JAM, LETTUCE, TOMATO AND GARLIC MAYO. SIDE OF CHIPS (GF-OR)	26
M.O CHICKEN BURGER SPICY FRIED CHICKEN W/ SHREDDED CABBAGE, FRIED JALAPENOS & MOJO MAYO, CHIPS (GF-OR)	24
MODUS XPA BEER BATTERED FISH HOUSE BATTERED FISH FILLETS W/ CHIPS, HOUSE TARTARE & GARDEN SALAD (DF)	26
FRESH BARRAMUNDI FILLET GRILLED PINEAPPLE SALSA, SHREDDED SHALLOTS, ROCKET & COCONUT LIME SAUCE (GF) (DF)	32
POKE BOWL SERVED WITH FRESH SALMON OR POACHED CHICKEN W/ PICKLED RADISH, EDAMAME BEANS, CHARRED PINEAPPLE, CUCUMBER, AVOCADO, BROWN RICE & A SOY-MIRIN MAYO TOPPED W/ FRIED SHALLOTS (GF) (DF)	24

OFF THE GRILL

300G CAP ON RUMP STEAK MS3+ COOKED TO YOUR LIKING, CHIPS, GARDEN SALAD AND CHOICE OF RED WINE JUS, GARLIC BUTTERED MUSHROOMS, CAFE DE PARIS BUTTER OR DIANNE SAUCE (GF)	34
400G BONE IN RIB EYE MS3+ COOKED TO YOUR LIKING - WITH ROAST POTATO, GREEN BEANS AND CHOICE OF RED WINE JUS, GARLIC BUTTERED MUSHROOMS, CAFE DE PARIS BUTTER OR DIANNE SAUCE (GF)	49
400G SLOW COOKED FREE RANGE PORK CUTLET SERVED WITH CREAMY GARLIC MASH AND STEAMED SEASONAL VEG, HOUSE MADE APPLE SAUCE & CHOICE OF RED WINE JUS, GARLIC BUTTER MUSHROOMS OR CAFE DE PARIS BUTTER (GF)	27

BIGGER SHARES

1.2KG TOMAHAWK STEAK WITH DUCK FAT ROASTED POTATOES, BABY CARROTS, FRIED BRUSSELS SPROUTS, CHIMICHURRI, JUS, CAFE DE PARIS BUTTER (GF)	125
12-HOUR SLOW SMOKED BEEF BRISKET SERVED WITH CHARRED CORN, GRILLED CHORIZO, HOUSE MADE SLAW, HOUSE WEDGES & CHIMICHURRI SMOKY BBQ (GF)	90

DESSERTS

WHITE CHOCOLATE CHEESECAKE SERVED WITH SALTED CARAMEL SAUCE & PISTACHIO PRALENE	14
CHIA COCONUT PUDDING SERVED WITH MALIBU STRAWBERRIES AND FRESH MINT (VE)	12
MEREWETHER BEACH DAY SUNDAE (TO SHARE) 6 SCOOPS OF ICE-CREAM, WHIPPED CREAM, CRUSHED OREOS, WHITE CHOC SHAVINGS, WAFER, STRAWBERRIES & CHOC FUDGE SAUCE - PASSION FRUIT, FRESH MINT	32



SCAN TO VIEW THE MENU IMAGES

SALADS AND SIDES

GARDEN SALAD (GF, V)	8
BUTTERED GARLIC AND HERB MUSHROOMS (GF, V)	8
MODUS CHIPS (GF, V)	10
HOUSE SLAW (GF, V)	8
SEASONAL VEGETABLES (GF, V)	12

A SURCHARGE OF 10% APPLIES ON ALL PUBLIC HOLIDAYS. WE TRY OUR BEST TO CATER FOR ALLERGIES
BUT THE NATURE OF OUR KITCHEN IS SUCH THAT CROSS CONTAMINATION MAY OCCUR. PLEASE QUOTE
TABLE NUMBER WHEN ORDERING AT THE BAR.

VIVACIOUS VEGAN

JERK SPICED JACKFRUIT TACO SERVED WITH MANGO - CUCUMBER & CORIANDER SALSA (GF)	8
VEGAN CEVICHE LIME MARINATED JACKFRUIT, CORIANDER, JALAPENOS, GREEN ONION & MANGO (GF)	16
PERIPERI POPCORN CAULIFLOWER TEMPURA-MARINATED CAULIFLOWER W/ LIME- CHILLI MAYO (GF)	14
CHORIZO SPAGHETTI VEGAN GROUND CHORIZO, CHARRED PEPPER & TOMATO SAUCE, ROCKET & LIME	22
TORTILLA TOFU SALAD PICKLED CABBAGE, BLACK BEAN, TORTILLA CROUTONS, GRILLED LIME-CHIPOTLE MARINATED TOFU, CORIANDER, CREAMY LIME DRESSING (GF)	18
GARLIC BUTTERED MUSHROOM STEAK SERVED WITH WITH CHARRED BROCCOLINI, CAULIFLOWER PUREE & CHIMICHURRI (GF)	26
JALAPENO CHEESE BURGER GRILLED VEGAN PATTIE, JALAPENO JAM, AIOLI, LETTUCE, TOMATO, QUESO WITH CHIPS (GF)	24

WEEKDAY LUNCH

SERVED FROM MONDAY - FRIDAY 12:00-3:00PM

POACHED CHICKEN CAESAR SALAD SERVED WITH GARLIC CROUTONS, BACON & PARMESAN - OPTIONAL ANCHOVIES	18
MODUS STEAK SANDWICH SERVED WITH TOMATO, LETTUCE, GRILLED ONION CHUTNEY & HOUSE BBQ SAUCE	19
GRILLED CHICKEN MELT BURRITO MEXICAN SPICED CHICKEN, MEX CHEESE, AVOCADO, RICE & HOUSE SLAW, WITH CHOICE OF JALAPENO JAM OR HOT SAUCE	19
BEEF CARPACCIO POKE BOWL SERVED WITH PICKLED CABBAGE, EDAMAME BEANS, AVOCADO, BROWN RICE & A SOY MIRIN DRESSING (GF) (DF)	18
JACKFRUIT TOFU GREEN CURRY SERVED WITH SNOWPEAS & STEAMED JASMINE RICE (VE) (GF)	17

VEGETARIAN (V) PLEASE QUOTE YOUR TABLE NUMBER
VEGAN (VE) WHEN ORDERING AT THE BAR.
DAIRY FREE (DF)
GLUTEN FREE (GF)

