

James Squire

THE CHEEKY SQUIRE

ENTREES

GARLIC BREAD (vgn)	
add cheese	
add cheese & bacon	
add vegan cheese	
CHEEKY FRIES	
cheeky seasoning, chipotle mayo (vgn, gr)	
SWEET POTATO WEDGES	
cheeky seasoning, chipotle mayo (vgn, gr)	
SOFT SHELL CRAB	
tempura crab, XO sauce, asian slaw, fried shallots, lime (gr)	
FRIED CHICKEN WINGS WITH BUFFALO SAUCE	
1/2kg or 1kg, crispy fried chicken wings, spring onion, house-made buffalo sauce, sesame seeds (gr)	
BRISKET TACOS (2)	
in house smoked brisket, cheeky's beer bbq sauce, slaw	
CHEEKY LEMON PEPPER CALAMARI	
flash fried calamari, lemon pepper seasoning, chilli & lime aioli, lemon (gr)	
BEER MARINATED BEEF KEBAB	
beef skewers, grilled flatbread, garlic yogurt, pickled cucumber, chilli oil	
BEETROOT TARTARE	
whipped goats cheese, za'atar oil, crispbread shards (v) (vgno)	
PORK BELLY BITES	
housemade BBQ beer sauce, spring onion, sesame seeds (gr)	

TO SHARE

OYSTERS	
natural ½ doz	
natural 1 doz	
tequila lime salsa ½ doz	
tequila lime salsa 1 doz	
CHEEKY CHEESE PLATTER	
double-cream brie, goats cheese, aged gouda, burned fig relish, marinated olives, toasted bread. (v)	
SMOKED EGGPLANT DIP	
sriracha-roasted pumpkin, green tahini, crispy chickpeas, marinated olives, toasted flatbread (vgn)	

PIZZA

	10	GLUTEN FREE BASES AVAILABLE +3	
MARGHERITA	3		
tomato sugo, buffalo mozzarella, basil (v, vgno)	6		
HOT HONEY PEPPERONI	3		
tomato sugo, mozzarella, pepperoni, hot honey drizzle	10.5		
GARLIC PRAWN			
tomato sugo, mozzarella, marinated garlic prawns	15		
LAMB GYROS			
tomato sugo, mozzarella, lamb shoulder, red onion, oregano, fresh cucumber, tzatziki	22		

SALADS

CAESAR SALAD	23		
cos, crispy bacon, shaved parmesan, croutons, caesar dressing, egg, anchovies (gr)	22		
SUMMER VEG SALAD	19		
roasted beetroot, pumpkin, candied walnuts, spanish onion, vegan feta, quinoa, spinach (gr, v, vgn, cn)	24		
RADICCHIO SALAD	18		
orange segments, pearl barley, radicchio, witlof, hazelnuts, mustard vinaigrette (v, vgn, cn)	19		
BROCCOLINI BACON SALAD	25.5		
broccolini, bacon, red onion, capers, grapes, roasted cashew			

SALAD & STEAK TOPPERS

GRILLED HERBED CHICKEN (GR)	10.5		
LAMB SKEWER (GR)	12		
GRILLED PRAWN SKEWER (GR)	10.5		
LEMON PEPPER CALAMARI (GR)	8		

BLACK ANGUS SCOTCH FILLET 300GM	55		
BLACK OPAL WAGYU RUMP 300GM MBS 6/7	55		
BLACK ANGUS PORTERHOUSE 250GM	48		

all steaks come with vegetables or fries & house salad
with your choice of jack of spades jus, truffle butter, peppercorn sauce or mushroom sauce (gr)

FAVOURITES

CHEEKY CHEESEBURGER	27		
milk bun, brisket smash patty, american cheese, bacon, lettuce, house pickles, cheeky burger sauce, fries (gro +3)	25		
ADD beef patty	26.5		
SOUTHERN FRIED CHICKEN BURGER	27		
milk bun, american cheese, bacon, lettuce, house pickles, chipotle mayo, fries	27		
CHEEKY VEGAN CHEESEBURGER			
beetroot patty, potato bun, chipotle mayo, lettuce, vegan cheese, house pickles, fries (vgn, gro +3)			
HOUSE SMOKED BRISKET BURGER			
house smoked pulled brisket, pickled cucumber, american cheese, cheeky's beer bbq sauce, slaw (gro +3)			
THE SCHNITTY			
buttermilk marinated chicken, squire's salad, fries, lemon (vgno)			
SQUIRES CHICKEN PARMA			
napoli, ham, mozzarella, squire's salad, fries (vgno)			
SWINDLER TROPICAL ALE FISH & CHIPS			
beer-battered flathead, squire's salad, tartare, lemon			
PAN SEARED BARRAMUNDI			
sauteed asian vegetables, coconut pandan sauce (gr)			
GRILLED SALMON			
broad beans, peas, fennel, citrus vinaigrette, shaved almonds (gr, cn)			
CHEEKY SEAFOOD LINGUINE			
fresh linguine, prawns, mussels, scallops, calamari, fish, fresh chilli, garlic, cherry tomatoes, white wine butter sauce, parsley			
GNOCCHI VERDE			
fresh gnocchi, charred broccolini, peas, spinach & lemon cashew cream (v, vgn)			

GRILL

CHAR GRILLED LAMB RUMP	36		
green harissa, whipped goat's cheese, charred broccolini (gr)	40		
CHAR GRILLED SPATCHCOCK			
crispy corn ribs, mojo rojo, fresh herbs (gr)			

SIDES

ROASTED CHATS	14		
roasted chat potatoes, bacon & chive sour cream (gr)			
CORN RIBS	12		
grilled corn ribs with za'atar & lime (vgn)	5.5		
POTATO CAKES	10		
salt & vinegar seasoning, aioli (v)			

CHEEKY LITTLE SQUIRES

12 & UNDER

FISH & CHIPS	14.5		
ketchup (vgno, gr)			
NUGGETS & CHIPS	14.5		
ketchup (gr)			
CHEESEBURGER	14.5		
chips, ketchup (gro, vo)			
LINGUINI NAPOLI	14.5		
parmesan cheese			
CHOCOLATE FUDGE SUNDAE	9		
two scoops vanilla ice cream, choc drizzle, wafer, sprinkles			

SWEET FINISH

STICKY DATE PUDDING	12		
homemade jack of spades toffee sauce, ice cream (v)			
CHOCOLATE TART	15		
chocolate salted caramel tart, gold dust soil, vanilla ice cream			
CRÈME BRÛLÉE	13		
earl grey & orange zest crème brûlée			









Our kitchen uses a wide range of ingredients, while we take care with every dish, traces of allergens (such as nuts, seafood, shellfish, gluten, sesame, wheat, eggs, fungi, & dairy) may be present. We can't guarantee any menu item is completely free from cross-contamination. If you have any food allergies or dietary requirements, please let our team know before ordering so we can provide information to help you make an informed choice.

Unfortunately we are unable to provide takeaway on unfinished meals, we are sorry for any inconvenience.

Public holidays will incur a 10% surcharge on food purchases

(GR) - GLUTEN REDUCED
(GRO) - GLUTEN REDUCED OPTION
(V) - VEGETARIAN
(VGN) - VEGAN
(VGNO) - VEGAN OPTION AVAILABLE
(CN) - CONTAINS NUTS

James Squire

BEER	STYLE	TASTING NOTES		QUENCH							SAVOUR							JAMES PAIRS WITH
				0	1	2	3	4	5	6	7							
SWINDLER	TROPICAL ALE	Easy drinking, dry hopped pale ale	4.2%															Fish & Chips, Calamari, Soft Shell Crab
ONE FIFTY LASHES	AUSTRALIAN TROPICAL ALE	Refreshing character and a fruity nose with hints of passionfruit, grapefruit and citrus	4.2%															Cheeky Cheeseburger, Squires Parma, Buffalo Wings,
THE CHANCER	GOLDEN ALE	The ideal thirst-slacking beer, with a tropical fruit aroma, restrained bitterness and dry finish	4.5%															Gnocchi Verde
BROKEN SHACKLES	LAGER	A crisp lager that exhibits a balance of subtle herbaceous hop notes with a refreshingly uncomplicated clean finish.	4.6%															Lamb Gyros Pizza Pork Belly Bites,
HOP THIEF	AMERICAN PALE ALE	Pleasantly tropical tang, vibrant hint of citrus, alluring scent of grapefruit and spice with floral aromas	5.0%															Cheeseburger, Seafood Linguini
NINE TALES	AMBER ALE	Full-bodied, malty beer with a toffee-caramel sweetness and nutty finish balanced against citrus hop notes	5.0%															250 gram Black Angus Porterhouse
MID RIVER	PALE ALE	A Full-flavoured pale ale with Vienna and Munich malts creating a rich, malty character	3.5%															CharGrilled Lamb Rump
JACK OF SPADES	PORTER	A beer of finesse featuring coffee and chocolate notes with a pillowy head	5.0%															Brisket Roll, Sticky Date Pudding

THE James Squire STORY

1785

CONVICTED OF HIGHWAY ROBBERY. SENT TO AUSTRALIA ON THE 'FRIENDSHIP'.



1788

ARRIVED IN BOTANY BAY. GETS 300 LASHES FOR STEALING.

1789

FIRST SON BORN IN AUSTRALIA TO MARY SPENCER [FOLLOWED BY 7 OR 8 OTHER CHILDREN TO ELIZABETH MASON]



1794

STARTS BREWING AT KISSING POINT. PRODUCES FIRST HOP HARVEST THAT EARNS HIM A COW FROM THE GOVERNOR GENERAL.

1806

OPENS THE MALTING SHOVEL TAVERN ON THE BANKS OF THE PARRAMATTA RIVER



1822

DIES ONE OF THE RICHEST MEN IN AUSTRALIA. HIS FUNERAL WAS THE BIGGEST EVER SEEN IN THE COLONY

1998

MALT SHOVEL BREWERY IN CAMPERDOWN BEGINS BREWING BEERS AGAIN IN HIS HONOUR

