



# BURGERS

\$28.50

All served in a toasted bun with house cut chips  
GF / DF / VEGAN BUNS AVAILABLE +\$2.50

## Classic Burger

Double house-made beef patty, double cheese, double bacon, shaved lettuce, IPA aioli and our famous house burger sauce

## Chicken Burger

Southern fried chicken breast fillet with sriracha aioli dressed slaw and pickles

## Veg Burger (VEGAN OPTION AVAILABLE)

Katsu carrot and kumara patty with Asian style vegetable salad, toasted sesame and ginger

## Smoked Tri-Tip

Four hour smoked, pulled beef tri-tip with sriracha, chimichurri and pickle, served on a milk bun

*\*All burgers can be turned into a burger bowl with salad leaves, slaw chips and aioli*

\$29

# PIZZA

## Pulled Pork

Smoked pulled pork, red onion, jalapeño, charred corn and sour cream

## Caprese

Cherry tomato, mozzarella and fresh basil

## Chicken Tikka

Tikka Chicken, red onion, mozzarella balls with raita and fresh coriander

## Pepperoni

Traditional Italian pepperoni on cheesy base topped with mozzarella

## BBQ Chicken

Red onions, roasted chicken, crispy bacon, bbq sauce, ranch dressing chopped chives

## Smokey Meat Lovers

Crispy bacon, cabanossi sausage, chorizo and shaved ham

## Garlic Prawn

Garlic prawns, red onion, capsicum, rocket, tomato salsa and thai aioli

All bases topped with Tomato sauce and Mozzarella  
GF / DF / VEGAN Bases available + \$2.50  
Vegan Cheese + \$3

# TACOS x3

\$27

## Pulled Lamb

Cherry wood smoked pulled lamb with sriracha slaw and tzatziki

## Chilli Beans

with sriracha slaw, sour cream and guacamole

## Chicken

Comber spiced chicken with sriracha slaw and corn salsa

GF Corn Tortillas + \$2

# DESSERTS

## Banoffee Cheesecake

Kahlua + Caramel with crumbed banana

## Cinnamon Donut

with ice cream, Nutella sauce and almond praline  
CONTAINS NUTS

\$15 each

DF – DAIRY FREE GF – GLUTEN FREE VEGAN – VEGAN

GLUTEN FREE AND GLUTEN PRODUCTS ARE COOKED ON THE SAME HOT PLATES AND FRYERS

MORE...



TAKE OUR MENU  
WITH YOU, JUST  
SCAN + GO!

## HOUSE CUT CHIPS

### Salt + Pepper Chips - \$12

with Tomato sauce  
+ House Made IPA Aioli **DF**

### Salt + Garlic Chips - \$12

with Tomato sauce  
+ House Made IPA Aioli **DF**

### Truffle Chips - \$16

rosemary garlic salt, parmesan  
+ truffle aioli

## SMALL PLATES

### Buttermilk Fried Chicken - \$22.50

with jerk sauce aioli and pickles

### Sticky Fried Chicken - \$22.50

Asian style, dressed in Bang Bang sauce, with sesame seeds

### Mushroom Fries - \$19

with rosemary salt, parmesan cheese and truffle aioli

### Dirty Fries - \$26.50 **DF/GF**

with house smoked pulled pork, dressed with BBQ sauce  
and sriracha aioli, with corn salsa

### Burrito Bowl - \$24.50

Slow Cooked Beef and Bean Chili, shaved lettuce, corn  
salsa, sour cream and guacamole

### Beef Cheek Bao Buns - \$26.50

Penang braised beef cheek with Thai aioli dressed slaw,  
crispy shallots and toasted sesame seeds

### Bang Bang Cauliflower - \$19

Lightly spiced, crumbed cauliflower, dressed in Bang Bang  
sauce, with Thai aioli

### Beef Cheek Bao Buns - \$26

Asian style braised beef cheek with Thai aioli dressed slaw,  
crispy shallots and toasted sesame seeds

### Nahm Jim Mussels - \$24

Nahm Jim marinated half shell Mills Bay Mussels, served  
with fresh coriander and spring onion

### Ceviche - \$24.50 **DF/GF**

Monkfish ceviche, lime juice, radish, cucumber, tomato,  
avocado, red chili and seaweed with corn chips

### Sichuan Calamari - \$23 **DF**

Squid with Sichuan pepper, salad leaves and wasabi aioli

### Tuna Poke Bowl - \$27 **DF/GF**

Blue fin tuna, with edamame beans, cucumber, seaweed  
salad, avocado, daikon and radish, lemon quinoa with  
tonkatsu sauce (*Tofu option available*)

**DF - DAIRY FREE GF - GLUTEN FREE**  
**VEGAN - VEGAN**

**\$19**  
each

## FLAT BREADS

**Cherry wood smoked lamb  
shoulder, creamy feta  
and tzatziki**

**Burrata, basil pesto,  
pepperoni, fresh rocket  
and balsamic glaze**

**Cheeseburger stuffed flat  
bread with burger sauce  
and pickles**

## KIDS MEALS + DESSERTS

### Chicken Tenders

Crumbed chicken tenders with chips and tomato sauce

### Margherita Pizza + Chips

Cheesy pizza, tomato base topped with mozzarella,  
with chips

### Kids Slider

Cheeseburger slider with chips

### Sweet Waffle

Chocolate, banana, vanilla ice cream and custard sauce

### Ice Cream Sundae **GF**

Chocolate, Raspberry or Caramel

**\$14**  
each

**\*under 14yrs**

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**MORE...**