



SNACKS

Hand-cut chips w/ S&F IPA aioli (VEG, DF,GF)

\$12.50

Salt & pepper squid

w/ garlic sauce, paprika oil & coriander (DF, GF)

\$17.50

Heirloom tomoato salad w/ croutons, pickled shallots & house ricotta

(VEG, GFO)

\$20

Buttermilk fried chicken w/ pickles & ranch sauce (GF)

\$19

Add spice \$3

Roast cauliflower croquettes w/ grana podano & truffle oil (VEG)

\$18.00

Pork crackling w/ apple sauce & rosemary salt

\$11 (GF)

Halloumi fries w/ chilli toum & sumac

\$19.00 (GF)

Spiced lamb flatbread w/ minted feta & fermented chilli

\$22.50

Ask our staff for options which can be made vegan

MEALS

Cameron Harrison bangers & mash w/ caramelised onion & beef jus

\$29

Market fish of the day w/ new season potatoes

Confit cherry tomatoes & chicken butter

\$30 (GF)

Chicken Parma w/ egg pickle mayo, parmesan & chicken gravy

\$30

Beef burger w/ smoked chilli mustard,

B & B pickle ranch & tobacco onions

served on a toasted bun

\$23 (GFO)

Crumbed halloumi burger w/ burnt honey,
ranch, pickles & iceberg lettuce served on a toasted bun.

\$23 (GFO, VEG)

Add hand-cut chips

\$5

KIDS MENU

Cheese burger & hand-cut chips

\$15

Fried chicken & hand-cut chips

\$14

DESSERTS

Al's toasted ginger bread w/ vanilla & cinnamon ice cream

\$12

Whittakers chocolate mousse w/ Marlborough sweet & salty
hazelnut

\$10

V = Vegan | VEG = Vegetarian | DF = Dairy Free | GFO = Gluten Free