

HOUSE CUT

Salt + Pepper Chips - \$12

with Tomato sauce + House Made IPA Aioli

Truffle Chips - \$16

Rosemary Rock Salt, Parmesan Cheese + Black Truffle Aioli

Salt + Garlic Chips - \$12

with Tomato sauce + House Made IPA Aioli

SMALL PLATES

Coconut + Lime, Island Ceviche with Melba toast - \$25

Monkfish, cucumber, tomato, lime, coriander, red chilli and coconut cream DF

Tuna Poke Bowl - \$25

Edamame beans, shredded carrot, avocado, pickled ginger, salad greens and brown rice, dressed in jerk sauce with tuna in a ginger, sesame oil and spring onion marinade GF/DF

Asian Braised Beef Cheek Bao Buns - \$24

with aioli dressed slaw, toasted sesame seeds and crispy shallots **DF**

Bang Bang Cauliflower - \$19

Cauliflower in a crisp crumb coating, rolled in sweet chilli, hot sauce, honey and lime, served with Thai aioli

Buttermilk Fried Chicken - \$20

with pickles and jerk sauce

Nacho Bowl - \$22

Mole style chilli beef on shaved lettuce, served in a tortilla bowl with cheese sauce, sour cream and quacamole

Mushroom Fries - \$18

with shaved parmesan and aioli

Thai Spiced Shrimp Skewers - \$23

Braised rice, Peppery rocket and garlic roti

Smoked Dawg - \$22

Smoked bratwurst, Chilli beef, cheese, jalapenos and American mustard, served in a pretzel sub with crispy shallots and pickles

Dirty fries - \$24

House cut chips, topped with smoked pulled pork, corn, herb and red pepper salsa (Jackfruit option available) GF

Mushroom + Truffle Arancini - \$24

Creamy mushroom and black summer truffle risotto balls, served with truffle aioli

FLAT BREADS

Cherry wood smoked lamb shoulder, creamy feta and tzatziki

rocket and fresh shaved parmesan

and Balsamic glaze

Fresh Mozzarella with Tomato Roasted black garlic butter, peppery

KIDS MEAL

Chicken Tenders Crumbed chicken tenders

with chips

Churros rolled in cinnamon sugar with chocolate sauce

Pizza

Cheesy pizza tomato base topped with mozzarella

SWEET AS

Churros - \$16

rolled in cinnamon sugar with chocolate sauce

Cheesecake - \$16

Coconut and lime cheesecake with toasted coconut and chocolate shards

Dessert

DF - DAIRY FREE GF - GLUTEN FREE VEGAN - VEGAN

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





TAKE OUR MENU WITH YOU, JUST SCAN + GO!



BURGERS



Classic Burger GF OPTION

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

Vege Burger GF/DF/VEGAN

Beetroot and chickpea patty, balsamic onion jam,lettuce, tomato, pickle and red pepper

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

PIZZA

\$27

Fajita

Fajita chicken, bacon, red onion, red pepper and sriracha swirl

Mushroom

Mushroom duxelles, sliced mushrooms, crisp rocket and truffle oil

Caprese

Mozzarella tomato and fresh basil

Hawaiian

Champagne ham, grilled pineapple and red onion

Meat Lovers

Spiced ground beef, cabanossi sausage, ham and fajita chicken

BBQ Jackfruit

BBQ pulled jackfruit, jalapenos, red onions and house made smoked garlic BBQ swirl

Pepperoni

Mozzarella and sliced Pepperoni

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

TACOS x3

(824

Pulled Lamb

Cherry wood smoked pulled lamb w sriracha slaw and tomato salsa

Chilli Beef

Chilli beef and bean w sriracha slaw, guacamole and sour cream

Chicken

Comber chicken w sriracha slaw and tomato salsa

Jackfruit of

Pulled jack fruit w sriracha slaw and tomato salsa

GF Taco shells + \$2

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