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SPRING-SUMMER MENU BRUNCH THINGS

Available 12pm until 3pm on weekends

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| GFO DFO | Bacon Buttie Streaky bacon on a toasted ciabatta bun with garlic butter | \$15.50 |
| GF | Omelette Free range 3 egg cheesy omelette with your choice of 2 additional fillings: onion, mushroom, baby spinach, bacon, tomato | \$21.50 |
| GFO | Eggies on Toast Free range eggs - cooked to your liking - on ciabatta, served with baby spinach | \$15.50 |
| GFO | Mushies on Toast Grilled mushrooms on toasted ciabatta finished with our house-made creamy sauce | \$18.50 |
| GF | Fruit Salad Fresh seasonal mixed fruits served with Greek yoghurt | \$15.00 |
| | Waffles Two waffles served with seasonal fruit, whipped cream and maple syrup | \$23.00 |
| | Extras / Sides | |
| | Bacon | \$7.00 |
| | Cheese, Egg, Gluten Free Bun/Toast | \$3.00 |
| | Hash Sticks, Mushroom, Tomato | \$5.00 |



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SPRING-SUMMER MENU WEE THINGS

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| GF DF | Pub Fries Agrria fries served with your choice of: Ketchup or Aioli (add gravy: \$1.00) | \$12.00 |
| GF DF | Kumara Chips Kumara fries served with house-made malt vinegar aioli | \$15.00 |
| GF DFO | Pork Crackle Served warm with gravy and a feta dip | \$12.50 |
| | Mozzarella Sticks Goosey mozzarella sticks served with sweet chilli sauce. | \$15.50 |
| DF | Biltong Bruschetta African cured dried beef mixed with a summer salsa, served on ciabatta | \$17.50 |
| GF DF | Lemon Pepper Squid Squid coated in lemon pepper, herb crust & drizzled with pickled chilli | \$16.50 |
| GF | Amarula Chicken Bites Tender chicken thigh bites with crispy coating, marinated in Amarula liqueur, served with aioli | \$18.50 |
| | Arancini Pumpkin, feta and thyme arancini served with house-made malt vinegar aioli | \$17.50 |
| | Meatballs House-made lamb meatballs served with tzatziki sauce | \$17.50 |
| TO SHARE | | |
| GFO | Cheesy Garlic Bread House-made flatbread with garlic parsley butter and mozzarella cheese | \$19.50 |
| GFO | Herb & Cheese Focaccia House-made flatbread with garlic parsley butter, mozzarella cheese, mixed dry herbs, tomato, basil and olives | \$26.50 |
| | Wee Platter Lemon Pepper Squid, Meatballs, Mozzarella Sticks, Arancini & Pork Crackle | \$40.00 |



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SPRING-SUMMER MENU BIG THINGS

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| GFO DF | Fish & Chips Catch of the day deep-fried in our famous Ginger Beer batter, served with house-made tartare, fries & green salad with vinaigrette dressing | \$28.50 |
| GFO DFO | Beef Burger House-made beef pattie, tomato, lettuce, bacon, cheddar cheese, gherkin, red onion & smoked chipotle aioli, served with fries (GF bun \$3.00) | \$28.50 |
| GFO DFO | Chicken Burger Six Gun grilled chicken thigh, tomato, lettuce, bacon, cheddar cheese, gherkin, red onion & smoked chipotle aioli, served with fries (GF bun \$3.00) | \$28.50 |
| GFO | Vege Burger Manuka honey glazed & grilled halloumi, tomato, lettuce, red onion & smoked chipotle aioli, served with fries (GF bun \$3.00) | \$28.50 |
| | Chicken Ragout Pasta Tender grilled chicken thigh cooked in a tomato cream sauce, served with mushrooms and casarecce pasta | \$29.50 |
| GF DF | Lamb Rump Slow cooked lamb rump, served on a bed of sauteed vegetables, kumara puree & gravy | \$32.50 |
| GF DFO | Pork Steak w Jollof Rice Pork sirloin steak served with spicy, traditional African Jollof rice & yoghurt | \$32.50 |
| GFO | Stuffed Kumara Baked kumara stuffed with creamy baby spinach, served on a salad of baby spinach, cherry tomato, mushrooms, croutons & olives with a drizzle of truffle oil | \$26.50 |
| GF | Summer Greek Salad Classic Greek salad consisting of black olives, feta, cucumber, bell peppers & red onion with the addition of lettuce | \$24.50 |



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SPRING-SUMMER MENU PIZZA THINGS

Hand rolled and cooked in a hot stone oven, all pizzas are prepared with our house-made pizza sauce and topped with mozzarella cheese

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| Margherita Italian mozzarella, cherry tomatoes & basil | \$26.50 |
| Four Meats Ground beef, bacon, pepperoni & chorizo with BBQ sauce | \$28.50 |
| Vegetarian Baby spinach, feta, mushroom, olives & red onion | \$26.50 |
| Pepperoni Tomato sauce, mozzarella cheese & pepperoni | \$26.50 |
| Meatball Lamb meatballs, mushroom, red onion & tzatziki sauce | \$28.50 |
| Chakalaka Spicy Chicken Aromatic African spicy pickled vegetables with chicken, tomato & baby spinach | \$28.50 |
| Hawaiian Ham, pineapple & mozzarella cheese | \$26.50 |
| Extra Toppings Tomato, basil, baby spinach, feta, mushroom, olives, red onion, pineapple, parmesan, red pepper | \$3.00 each |
| Extra Meats Pepperoni, ground beef, bacon, chorizo, chakalaka chicken, ham, meatballs | \$5.00 each |
| Vegan Cheese and/or Gluten Free Pizza Base options | \$4.00 each |



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SPRING-SUMMER MENU YOUNG THINGS FOR CHILDREN 12 YEARS AND UNDER

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| DF | Finding Nemo Battered fish bites, fries and tomato sauce | \$15.00 |
| DF | Paw Patrol Battered mini hot dogs on sticks, fries and tomato sauce | \$15.00 |
| DFO | I Love Cheese Mini Margherita pizza | \$14.50 |
| DFO | Poppa Pepperoni Mini Pepperoni pizza | \$15.50 |
| DFO | Aloha Mini Hawaiian pizza | \$15.50 |
| GFO | Fern Burger Toasted milk bun, house made 100% beef pattie, cheddar cheese and ketchup, served with fries | \$18.50 |

HAPPY ENDINGS

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| | Sticky Date Pudding Served with vanilla icecream and butterscotch sauce | \$18.00 |
| | Waffles Served with seasonal fresh fruit, whipped cream and icecream | \$18.00 |
| GF | Fruit Salad Seasonal fresh fruit salad served with vanilla bean icecream | \$15.00 |
| GF | Afri-gato Vanilla bean icecream, Amarula Cream & espresso | \$17.50 |
| GF | Gingerbread House-made gluten free gingerbread with Greek yoghurt & salted caramel sauce | \$18.00 |
| | Upside Down Icecream (for kids) Single scoop of icecream with a cone on top, covered with sprinkles and topping | \$8.00 |



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SPRING-SUMMER MENU LATE THINGS

| | | |
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| GF DF | Pub Fries Agria fries served with your choice of: Ketchup or Aioli (add gravy: \$1.00) | \$12.00 |
| | Mozzarella Sticks Goosey mozzarella sticks served with sweet chilli sauce. | \$15.50 |
| GF DF | Lemon Pepper Squid Squid coated in lemon pepper, herb crust & drizzled with pickled chilli | \$28.50 |
| | Arancini Pumpkin, feta and thyme arancini served with house-made malt vinegar aioli | \$17.50 |
| | Meatballs House-made lamb meatballs served with tzatziki sauce | \$17.50 |

DOG THINGS

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| | Cocomutt Dog Icecream Flavours: Peanut Butter, Fac'n Bac'n, Blueberry | \$8.50 |
| | Bully Stick Tough, thick, longer lasting chew - made from bull beef pizzle - suitable for medium to large dogs & strong chewers | \$8.50 |
| | Steer Stick Softer than a bully stick - made from neutered beef pizzle - suitable for all dogs, in particular puppies, small & older dogs | \$3.50 |
| | Jerky Chewy with a bit of crunch - made from beef - suitable for all dogs from one year old | \$3.50 |