



# SMALL PLATES

## Buttermilk Fried Chicken - \$22

with jerk sauce and pickles

## Sticky Fried Chicken - \$22

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

## Mushroom Fries - \$18

with rosemary salt, parmesan cheese and IPA aioli

## Dirty Fries - \$26

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

## Island Ceviche - \$26

Monk fish marinated in coconut and lime, served with melba toast and tomato salsa **DF**

## Green Lip Mussels - \$26.50

steamed in a thai green coconut sauce with toasted loaf and Thai infused butter

## Beef Cheek Bao Buns - \$25

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

## Duck Bao Buns - \$25

Asian Duck with Hoisin Bang Bang sauce, Asian vegetables, crispy shallots and sesame seeds **DF**

## Bang Bang Cauliflower - \$19

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

## Yellowfin Tuna Poké Bowl - \$25.50

Radish, cucumber, edamame beans, carrot, pickled ginger, avocado, sushi rice, and Yellowfin tuna, in a chilli ginger soy dressing **DF / GF**

## House Marinaded Olives - \$14

Marinaded in fresh herbs, garlic and pink peppercorns **DF / GF / VEGAN**

## Beef Nachos Bowl - \$22

toasted tortilla bowl, shaved lettuce, mole style chilli beef, cheese sauce, sour cream and guacamole and corn chips

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

# 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 **GF**



**\$18**  
each

# FLAT BREADS

Smoked lamb shoulder, creamy feta and tzatziki

Basil pesto, mozzarella, and sundried tomato

Thyme roasted garlic, goats cheese and rocket

# KIDS\* MEALS

\*under 14yrs

## Chicken Tenders

Crumbed chicken tenders with chips

## Dessert

Churros, rolled in cinnamon sugar with chocolate sauce

## Pizza

Cheesy pizza tomato base topped with mozzarella

**\$14**  
each

# DESSERTS

## Churros

Spanish style churros rolled in cinnamon sugar drizzled with chocolate sauce

## Eton Mess Cheesecake

Raspberry, chocolate shards, crisp meringue, whipped cream and raspberry coulis

## Orange + Almond Cake

with crème fraîche mousse and citrus mint salad

**\$16.50**  
each

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

**MORE...**



TAKE OUR MENU WITH YOU, JUST **SCAN + GO!**

**CHECK OUT OUR BLACKBOARD SPECIALS**

# BURGERS\*

**\$28**

## Classic Burger

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

## Chicken Burger DF

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

## Smoked Tri-Tip DF

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

## Veg Burger DF / VEGAN

Beetroot and chickpea patty, balsamic onion jam, raw slaw, garlic hummus and pickle

**All served in a toasted bun with house cut chips**

GF / DF / VEGAN BUNS AVAILABLE +\$2.50

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

# PIZZA

**\$29**

## Pepperoni

Traditional Italian pepperoni on cheesy base topped with mozzarella

## Caprese

Sliced cherry tomatos, traditional mozzarella and fresh basil

## Prosciutto

Traditional Italian classic of prosciutto, rocket and truffle oil

## Spiced Pork

Fennel seed, oregano, and chilli spiced ground pork, red onion, bell pepper, topped with shaved fresh fennel and lemon

## BBQ Chicken

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

## Smokey Meat Lovers

Crispy bacon, cabanossi sausage, chorizo, shaved ham and BBQ onions

## 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

**\$26**

## Pulled Lamb

Cherry wood smoked pulled lamb with sriracha slaw and tzatziki

## Vego Chilli Bean

House made chilli beans, with sriracha dressed slaw and guacamole **DF**

## Chicken

Comber spiced chicken with sriracha slaw and corn salsa

## Chilli Beef

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

**GF Corn Tortillas + \$2**

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

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