

## SMALL PLATES

5.5

**PORK SCRATCHINGS** bbq seasoning (gf, df)

**BLUE CORN CHIPS** house made salsa (v+, gf, df)

**WARM MARINATED OLIVES** pickled onions (v+,gf, df, afa)

**FRIED CHICKPEAS** Old Bay seasoning (v+, gf, df)

**LEAF SALAD** tilsit, preserved lemon dressing (v, gf, dfa)

10.5

**GIN COMPRESSED WATERMELON** marinated feta, mint, vincotto (v, gf, dfa, afa)

**TWICE COOKED POTATOES** Morrison IPA cheese sauce, kale + walnut pistou (v, gf, af)

**RADISH + WALNUT LEAF SALAD** pickled onion, piparra chillies, agave dressing (v+, gf, df, afa)

15.5

**SALMON GRAVLAX** radish, lemon, onion, rye, horseradish cream (gfa, dfa, afa)

**LAMB RIBS** refried chickpeas, pickles (gf,df)

19.5

**CHARCUTERIE BOARD** three cured meats, pickles, breads (df, gfa)

**TASMANIAN CHEESE PLATE** choice of two cheeses, fruit paste, fresh fruit, crisp bread (v)

Artisa, "Freycinet" herbed semi hard (v+)  
Red Cow Organics, triple cream brie  
Ashgrove, "Mr. Bennett" blue  
Heidi Farm, tilsit

7.5 per additional cheese

## DESSERT

13.5

**NETTLE TEA PANNACOTTA** berries, rye (v+, df, af, gfa)

**HOUSE MADE NOUGAT BAR** pineapple, chilli, chocolate (v, gf, df)



**V - Vegetarian**

**V+ - Vegan**

**DF - Dairy free**

**GF - Gluten free**

**AF - Allium free**

**GFA - Gluten free available**

**AFA - Allium free available**

**DFA - Dairy free available**

Mon - Thurs, 4 till late.

Fri - Sun, 12 till late.

## FRIED + CRISPY

5.5

**CHIPS** (v+, gf, df, af)

15.5

**CHICKEN TENDERS** comeback sauce, dill pickles (gfa, afa)

**CHICKEN WINGS(plain or buffalo)** blue cheese sauce, pickled celery (gfa, afa)

**CRUMBED FISH** dill pickle yoghurt, smoked cucumber pickle (dfa, af)

## BURGERS (chips included)

20.5

**CHICKEN (fried or grilled)** refried chickpeas, cheese, leaves, mayo (gfa)

**BEEF PATTY** mushroom, spinach, puff pastry, foie gras mayo (gfa, dfa)

**CRUMBED FISH** tomato, cheese, iceberg lettuce, dill pickle yoghurt (dfa, af)

**PORK JOWL** cabbage, pickled carrot, spring onion, Carolina gold mustard sauce (gfa, df)

**VEGAN PINTO BEAN BRAISE** vegan cheese, mixed leaves, smoked cucumber pickle (v+, gfa, df)

**CHEESE BURGER** beef patty, cheese, bacon, mustard, tomato sauce, dill pickle (gfa,dfa, afa)

## TACOS (corn tortilla)

1 for **6.5** 3 for **18**

**PORK JOWL** cabbage, coriander, Carolina gold mustard sauce (gf, df)

**CHICKEN TINGA** refried chickpeas, salsa (gf, df)

**CRUMBED FISH** iceberg lettuce, comeback sauce, spring onion (df, afa)

**PINTO BEAN BRAISE** wombok cabbage, vegan cheese sauce (v+, gf, gf, af)

## ADDITIONS

2.5

bacon

egg

cheese

vegan cheese

5.0

beef patty

grilled or fried chicken

crumbed fish

pork jowl

pinto bean braise

## SAUCES

1.5

American mustard

tomato

BBQ

2.5

Aioli (v+, gf, df)

Blue cheese (v, gf)

House salsa (v+, gf, df)

Carolina gold (v+, gf,df)

Comeback sauce (v+, gf, df)

House made hot sauce (v+, gf, df, af)

Gravy (gf, df)

Buffalo (v, gf, af)

Dill pickle yoghurt (v, gf, af)

Reaper hot sauce (v+, gf, df, af)

# SAINT JOHN.

PROUD TO BE SUPPORTING OUR LOCAL PRODUCERS AND SUPPLIERS.

