

## BURGERS (chips included)

23

**CHICKEN (fried or grilled) (spicy or original)** chicken tenders, house slaw, burger cheese, chipotle mayo, pickled onion (gfa, afa)

**PORK** pork scotch fillet, apple sauce, lettuce, pickled grapes, celery, mustard seed mayo (gfa, dfa, afa)

**LAMB** lamb belly, chimichurri mayo, refried chickpeas, leaves (gfa, dfa)

**CHEESE BURGER (beef or black bean patty)** burger cheese, white onion, american mustard, house bbq sauce, dill pickles (v+a, va, gfa, dfa)

**FALAFEL** chickpea patty, tomato, lettuce, herb & garlic mayo (v+, gfa, df)

## TACOS (corn tortilla)

1 for 7.5 3 for 21

**PORK** Morrison black IPA braised pulled pork, refried chickpeas, pineapple salsa (df)

**BABY CORN** fried baby corn, pico de gallo, chipotle mayo (v+, gf, df)

**JACKFRUIT** jackfruit tinga, chimichuri, fried chickpeas (v+, gf, df)

**FISH** crumbed fish, shredded lettuce, comeback sauce, pickled jalapeno (df)

**LAMB** pulled lamb, herb & garlic mayo, pico de gallo (gf, df)

## PLATTERS

19.5

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

**CHEESE PLATE** choice of two cheeses, fruit paste, fresh fruit, crisp breads (gfa, afa, v)

- + **BLUE** fourme dambert (FR)
- + **SOFT** la cantera fluffy cow (TAS)
- + **VEGAN** artisa black garlic cashew (TAS) (v+)
- + **HARD** bay of fires extra mature cheddar (TAS)
- + **COMTE** 18 month aged (FR)
- + **PECORINO** wine aged (IT)

7.5 per additional cheese



**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

**KITCHEN OPEN DAILY**

Lunch 12:30-3:00

Dinner 3:30-9:00

15% PUBLIC HOLIDAY SURCHARGE APPLIES

## SNACKS + SIDES

7.5

**FRIED CHICKPEAS** salt & vinegar seasoning (v+, gf, df)

8.5

**HOUSE MARINATED OLIVES** lemon & thyme, dried olive (v+, gf, df, af)

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

9.5

**POTATO SALAD** pickles, herbs, spring onion (v+, df, gf, afa)

**HOUSE SLAW** (v+, df, gf, af)

**LEAF SALAD** agave dressing (v+, df, gf, af)

**PICKLE PLATE** (v+, df, gf, af)

16.5

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

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

17.5

**FRIED HALLOUMI** chipotle mayo, pickled radish (gf, af, v)

18.5

**CRUMBED FISH** lemon & dill mayo, dill pickles (df, afa)

## SAUCES

2.5

- + american mustard (v+, gf, df)
- + tomato (v+, df, gf, af)
- + chimichurri mayo (v+, df, gf)
- + blue cheese (v, gf)
- + comeback (v+, gf, df)
- + chipotle mayo (v+, gf, df)
- + seeded mustard mayo (v+ gf, df)
- + house bbq (v+ df, gf)
- + herb & garlic mayo (v+, gf, df)
- + aioli (v+ gf, df)
- + gravy (gf, df)
- + house hot sauce (v+, gf, df, af)
- + reaper hot sauce (v+, gf, df, af)
- + buffalo (v, gf)

## ADDITIONS

5.5

- + black bean patty
- + chickpea patty

7.5

- + beef patty
- + grilled or fried chicken
- + crumbed fish
- + pork scotch fillet
- + lamb belly
- + fried halloumi

2.5

- + pickled jalapeno
- + dill pickles
- + white onion

3.5

- + bacon
- + egg
- + burger cheese
- + swiss cheese

## WEEKLY SPECIALS

CHECK THE BOARDS OR ASK A MEMBER OF STAFF

# SAINT JOHN.

PROUD TO BE SUPPORTING OUR LOCAL PRODUCERS AND SUPPLIERS.

