

BURGERS (chips included)

23.5

CHICKEN (fried or grilled) chicken tenders, burger cheese, iceberg, pico de gallo, comeback sauce (gfa, afa)

EGGPLANT corn chip crumbed smokey eggplant, peperonata, tomato, iceberg, oregano mayo (v+, df, gfa)

PORK pork belly, iceberg, cabbage slaw, pickled apple (df, gfa)

LAMB braised lamb neck, refried black beans, tomato, iceberg, pickle salsa (df, gfa)

CHEESE BURGER (beef or chickpea patty) patty, burger cheese, white onion, carolina gold, house bbq sauce, b+b pickles (v+a, va, gfa, dfa, afa)

BUFFALO CHICKEN buffaloed fried chicken thigh, iceberg, tomato, corn purée, pickled jalapeños, aioli (gfa)

TACOS (corn tortilla)

1 for 7.5 3 for 21

PORK pulled pork, cauliflower purée, carolina gold, piparras (gf, dfa)

LENTIL BARBACOA lentil + carrot barbacoa, pico de gallo, coconut crema (v+, gf, df)

ENOKI fried enoki mushroom, refried black beans, jalapeño + pumpkin seed salsa (v+, gf, df)

FISH grilled fish, corn purée, pickle salsa, leaves (gf)

LAMB braised lamb, peperonata, cream cheese sauce (gf, dfa)

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** coal river triple cream brie (TAS)
- + **SEMI HARD** bay of fires (TAS)
- + **HARD** 12 month aged gouda (NL)
- + **GOAT** paprika coated hard goats cheese (SP)

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
V+A - Vegan 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 lime + coconut seasoning (v+, gf, df, af)

9.5

CHIPS (v+, gf, df, af)

WARM OLIVES lemon + thyme marinade (v+, gf, df, af)

TWICE COOKED POTATOES corn purée, coconut crema, jalapeño + pumpkin seed salsa (v, gf, afa)

CABBAGE SLAW (v, gf, df)

LEAF SALAD leaves, agave dressing, piparras, toasted pumpkin seeds (v+, gf, df, afa)

PICKLE PLATE (v+, gf, df, afa)

16.5

CHICKEN TENDERS comeback sauce, b+b pickles (gfa, afa)

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

POTATO + JALAPEÑO HASH STICKS cream cheese sauce, pickled yellow chillies (v, gf)

SAUCES

2.5

- + carolina gold mustard sauce (v+, gf, df)
- + blue cheese (v, gf)
- + house bbq (v+, gf, df)
- + house hot sauce (v+, gf, df, af)
- + buffalo (v, gf)
- + comeback sauce (v+, gf, df)
- + coconut crema (v+, gf, df, af)
- + house sweet chilli (v+, gf, df, af)
- + cream cheese sauce (v, gf)
- + oregano mayo (v+, gf, df)
- + tomato (v+, gf, df, af)
- + aioli (v+, gf, df)
- + gravy (gf, df)

ADDITIONS

2.5

- + pickled jalepeno
- + bread + butter pickles
- + white onion
- + burger cheese
- + vegan cheese

3.5

- + bacon
- + egg

7.5

- + chickpea patty
- + beef patty
- + grilled or fried tenders
- + grilled fish
- + crumbed eggplant
- + pork belly
- + lamb neck
- + fried chicken thigh
- + potato hash sticks

WEEKLY SPECIALS

CHECK THE BOARDS OR ASK A MEMBER OF STAFF