

## BURGERS (chips included)

|                                                                                                                                                |             |
|------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>CHEESEBURGER (beef or green pea patty)</b> burger cheese, white onion, zucchini pickles, carolina gold, house bbq sauce (v+a, va, gfa, dfa) | <b>23.5</b> |
| <b>ENOKI MUSHROOM</b> nori+ miso marinated fried enoki, shaved fennel, iceberg caper salsa, preserved lemon mayo (v+, gfa, df)                 | <b>23.5</b> |
| <b>CHICKEN (fried or grilled)</b> chicken tenders, corn salsa, burger cheese, iceberg, aioli (gfa)                                             | <b>24.5</b> |
| <b>MOUSSAKA</b> crumbed moussaka, fresh tomato, iceberg, house bbq                                                                             | <b>24.5</b> |
| <b>GRILLED MORTADELLA</b> provolone cheese, roasted beetroot, grilled pineapple, house bbq (gfa, dfa)                                          | <b>24.5</b> |
| <b>LAMB</b> braised + pressed lamb shoulder, green pea puree, iceberg, fresh tomato, minted sour cream (gfa)                                   | <b>24.5</b> |
| <b>BUFFALO CHICKEN</b> fried chicken thigh, cabbage slaw, iceberg, burger cheese, pickled jalapeño mayo (gfa)                                  | <b>24.5</b> |

## TACOS (soft corn tortilla)

|                                                                                           |            |
|-------------------------------------------------------------------------------------------|------------|
| <b>ARTICHOKE</b> fried artichoke, corn salsa, preserved lemon mayo (v+, gf, df)           | <b>7.5</b> |
| <b>CHICKEN BARBACOA</b> cabbage slaw, coriander (gf, df)                                  | <b>7.5</b> |
| <b>BEEF SHIN</b> braised beef shin, wilted greens, horesradish cream (gf, df)             | <b>7.5</b> |
| <b>PARSNIP</b> braised parsnip, butterbean puree, fried sage, puffed rice (v+, gf, df)    | <b>7.5</b> |
| <b>FISH</b> grilled Tasmanian fish, caper salsa, green pea puree, shaved fennel (gf, dfa) | <b>7.5</b> |
| <b>LAMB</b> pulled lamb, harissa, hummus (gf, df)                                         | <b>7.5</b> |
| <b>3 MIXED TACOS</b> choice of any 3 from above                                           | <b>21</b>  |

## PLATTERS

|                                                                                                                                                                                                                                          |             |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>CHEESE PLATE</b> choice of two cheeses, fruit paste, fresh fruit, crisp breads (v, gfa, afa)                                                                                                                                          | <b>19.5</b> |
| + <b>BLUE</b> fourme dambert (FR) vc<br>+ <b>SOFT</b> la cantera ‘fluffy cow’ brie (TAS)<br>+ <b>HARD</b> bay of fires mature cheddar (TAS)<br>+ <b>GOAT</b> honey bee gouda (NL)<br>+ <b>RAW</b> bruny island ‘tom’ unpasteurised (TAS) |             |
| <b>CHARCUTERIE BOARD</b> three cured meats, pickles, crisp breads (gfa, df)                                                                                                                                                              | <b>21.5</b> |
| <b>ADDITIONAL CHEESE</b>                                                                                                                                                                                                                 | <b>7.5</b>  |



- 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

## SNACKS + SIDES

|                                                                                                   |             |
|---------------------------------------------------------------------------------------------------|-------------|
| <b>FRIED CHICKPEAS</b> old bay seasoning (v+, gf, df af)                                          | <b>8.5</b>  |
| <b>WARM OLIVES</b> lemon + thyme marinade (v+, gf, df, af)                                        | <b>9.5</b>  |
| <b>CHIPS</b> (v+, gf, df, af)                                                                     | <b>10.5</b> |
| <b>CABBAGE SLAW</b> red, green, wombok (v, gf, df)                                                | <b>10.5</b> |
| <b>PICKLE PLATE</b> mixed pickles (v+, gf, df, afa)                                               | <b>10.5</b> |
| <b>PORK SCRATCHINGS</b> bbq seasoning (gf, df)                                                    | <b>11.5</b> |
| <b>LEAF SALAD</b> mixed leaves, pickled cauliflower, puffed rice, agave dressing (v+, gf, df, af) | <b>11.5</b> |
| <b>TWICE COOKED POTATOES</b> harissa, minted sour cream (v+a, v, gf, dfa)                         | <b>12.5</b> |
| <b>CHICKEN TENDERS</b> comeback sauce, zucchini pickles (gfa, afa)                                | <b>16.5</b> |
| <b>CHICKEN WINGS (plain or buffalo)</b> blue cheese sauce, pickled celery (gfa, afa)              | <b>16.5</b> |

## SAUCES

|                                            |            |
|--------------------------------------------|------------|
| + carolina gold mustard sauce (v+, gf, df) | <b>ALL</b> |
| + blue cheese (v, gf)                      | <b>2.5</b> |
| + house bbq (v+, gf, df)                   |            |
| + house hot sauce (v+, gf, df, af)         |            |
| + buffalo (v, gf)                          |            |
| + tomato (v+, gf, df, af)                  |            |
| + aioli (v+, gf, df)                       |            |
| + gravy (gf, df)                           |            |
| + comeback sauce (v+, gf, df)              |            |
| + preserved lemon mayo (v+, gf, df)        |            |
| + pickled jalapeno mayo (v+, gf, df)       |            |
| + horseradish sour cream (v, gf)           |            |
| + minted sour cream (v, gf, af)            |            |

## ADDITIONS

|                                                                                                                                                  |                                                                                                                      |
|--------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------|
| <b>2.5</b><br>+ pickled jalepeno<br>+ pickled zucchini<br>+ white onion<br>+ burger cheese<br>+ vegan cheese<br>+ provolone cheese<br>+ beetroot | <b>7.5</b><br>+ grilled or fried tenders<br>+ green pea patty<br>+ fried enoki mushroom                              |
| <b>3.5</b><br>+ bacon<br>+ egg<br>+ pineapple                                                                                                    | <b>8.5</b><br>+ crumbed moussaka<br>+ grilled mortadella<br>+ lamb shoulder<br>+ fried chicken thigh<br>+ beef patty |

**KITCHEN OPEN DAILY**  
Lunch 12:30–3:00  
Dinner 3:30–9:00

**15% PUBLIC HOLIDAY SURCHARGE APPLIES**