

GRAZING DISHES

ANTIPASTO BOARD (GFO)	two ppl 30 // four ppl 55
chef's selection of two cheeses, two cured meats, pickles and marinated vegetables with toasted breads	
GARLIC CHEESE PIZZA (GFO, V)	12
house made garlic rosemary base and mozzarella cheese	
CHEESE FONDUE	20
gouda cheese, pancetta and onion fondue with house made braided poppyseed bread	
MARINATED OLIVES (GF, VV)	8
served warm	
BEER NUTS (VVO)	8
chilli maple bacon coated roasted peanuts	

BAR SNACKS

ARANCINI BALLS (5)	15
chicken biryani balls with eggplant relish, cucumber raita	
CHICKEN WINGS	8 for 16 // 16 for 27
apricot glaze with roasted cashew sauce gochujang sauce with kewpie mayo and sesame seeds buffalo sauce with ranch dressing	
SPICED FRIED CAULIFLOWER (V, VVO)	14
fried cauliflower seasoned with ras el hanout and harissa yoghurt dressing	
POPCORN CHICKEN	14
fried buttermilk chicken pieces with sweet chilli salt and spicy mayo	
CORN RIBS (V)	14
chilli butter, lime parmesan crumb and black pepper mayo	
FISH GOUJONS	13
beer battered flat head goujons, malt vinegar salt and pea aioli	
PORK BELLY BITES	16
pork belly burnt ends with house made bbq sauce	
COUS COUS SALAD (V)	14
cucumber, mint, tomato, red onion, roast spiced pumpkin, green olive, goats cheese, harissa yoghurt dressing and toasted pepitas	
SWEET POTATO CHIPS	12
with sweet chilli salt and spicy mayo	
THICK CUT CHIPS	8
with sweet chilli salt and spicy mayo	

COULDN'T FIND A SITTER?

KIDS CHEESEBURGER	10
with a side of chips	
CHICKEN NUGGETS	10
with tomato sauce + a side of chips	
KIDS PIZZA	10
mini cheese + tomato sauce	
add ham	2

PIZZAS

gluten free option add 2

MARGHERITA (V, GFO)	16
house made napoli sauce, mozzarella, fresh basil and olive oil	
add prosciutto and shaved parmesan	4
TONI PEPPERONI (GFO)	21
house made napoli sauce, mozzarella, pepperoni, pork sausage mince and chilli flakes	
FUNGHI (V, GFO)	19
garlic and rosemary base, mushrooms, fried potato, mozzarella cheese and truffle oil	
BBQ CHICKEN (GFO)	21
house made bbq sauce, seasoned chicken, roast capsicum, sweet potato, onion and mozzarella	
POTATO + BACON	21
crème fraiche, cheese sauce, crispy kale, bacon and rosemary potato	

SOMETHING LARGER

LAMB SHOULDER TO SHARE (GF)	47
slow cooked lamb shoulder with cucumber yoghurt	
add fried potato with zesty lemon and rosemary salt	7
recommended sides – spiced cauliflower, corn ribs, cous cous salad	
LINGUINI (V)	23
heirloom cherry tomatoes, chard artichoke, garlic, saffron herb sauce and pecorino cheese	
add chicken	5
ANGUS BEEF BURGER (GFO)	18.50
tomato, lettuce, onion, pickles, cheddar cheese and burger sauce on a milk bun	
add chips	4
add bacon (1)	2
add extra beef patty	6
VEGE BURGER (V, VVO)	17.50
brioche crumbed fried truffle mushroom and macaroni cheese pattie, spinach and muhammara sauce on a toasted milk bun	
add chips	4
FRIED CHICKEN BURGER	18.50
fried chicken with katsu butter sauce, chilli slaw and pickled cucumber on a milk bun	
add chips	4
TACOS (2)	
braised brisket , slaw, avocado, capsicum relish and chilli mayo (GF)	18
crispy battered fried prawn , chilli slaw, ponzu mayo and pickled daikon radish	18
roasted pumpkin , haloumi, slaw, green tomato sauce and toasted pepitas (V, VVO)	16
BAO BUNS (2)	
pork belly , gochujang sauce, cucumber, lettuce and kewpie mayo	16
crab croquette , wakami and ponzu mayo	16

while our chefs do their absolute best to accommodate meal requests for allergies and tolerances, we cannot guarantee completely allergy-free meals all dishes are prepared in a common kitchen and may be exposed to traces of allergens. individuals should use their best judgement