

ALL DAY MENU

SNACKS

Crispy Chicken	18
Buttermilk fried thigh, hot honey, Sriracha mayo NF	
Salt & Pepper Squid	18
Lemon, caper aioli NF	
Shoestring Fries	11
Rosemary salt, aioli V, DF	
Mini Sliders (served in pairs)	12
Pulled pork , pickled slaw, chipotle mayo NF	
Falafel , beetroot hummus, herb mayo V	
Buttermilk fried chicken , pickle, sriracha mayo NF	
Dirty Chicken Fries	19
Marinated chicken, melted cheese, butter chicken sauce, jalapeños	
Garlic Bread	11
Cheese, vodka sauce NF, V	
Kumara Fries	14
Sweet chilli sauce, lime sour cream V, DFO	
Beetroot Hummus & Focaccia	15
Roasted beetroot hummus, house made focaccia, olive oil GFO, DF, V, VE, NF	

BOWLS & SALAD

Tuna Crudo Bowl	29
Zesty quinoa, sesame soy tuna, mandarin, pickled ginger, edamame, radish, crispy capers, citrus dressing GF, DF, NF	
Spicy Salmon Bowl	29
Smoked salmon, pickled beetroots, radish, rocket, diced mangoes, cucumber, carrots, chilli mayo GF, DF, NF	
Falafel Bowl	24
Falafel, feta crumbs, baby leaves & cucumber salad, mandarin, beetroot hummus, corn chip, green goddess dressing & dukkah GF, NFO, V, VGO	
Halloumi & Kumara Bowl	24
Roasted kumara, grilled halloumi, baby leaves, carrots, edamame, cucumber, toasted almonds, fermented honey vinaigrette V, GF, NFO	
Chicken + Crunch	28
Roast chicken, cos, capsicum, cucumber, blush tomatoes, parmesan seeded crisp, green goddess dressing GF, NF, DFO	
Add roasted chicken, smoked salmon, falafel or grilled halloumi for +\$6	

DF – DAIRY FREE DFO – DAIRY FREE OPTION
GF – GLUTEN FREE GFO – GLUTEN FREE OPTION NF – NUT FREE
V – VEGETARIAN VE – VEGAN VGO – VEGAN OPTION

Our kitchen preparations may use some common allergens such as nuts, seafood, dairy, eggs, wheat, soy, sesame, lupins, sulphites, etc therefore unfortunately we cannot 100% guarantee that our food is free from cross-contamination.

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TOASTIES Add fries for +\$6

Garlic Mushroom & Truffle 15

Garlic mushrooms, feta, baby spinach, roasted garlic butter, truffle oil
NF, V, GFO

Halloumi & Roasted Kumara 15

Halloumi, roasted kumara, sliced tomato, baby spinach, pickled jalapeños, soy garlic vinaigrette
NF, V, GFO

BBQ Pulled Pork 15

BBQ sauce, slaw, stracciatella, pickled onion
NF, GFO

Braised Beef & Blue 15

Slow-cooked beef, blue cheese, onion jam, rocket, Dijon mustard, pickled jalapeños
NF, GFO

Fried Chicken & Pickle 15

Crispy chicken, cheddar, pickled red cabbage, hot honey, aioli, sweet pickles
NF

Calabrese Salami 15

Calabrese salami, hot chorizo, burrata, spicy giardiniera, shredded lettuce, roasted garlic aioli
NF, GFO

MAINS 2 for 1 from 7pm daily

28 Day Dry-Aged Beef Scotch Fillet 36

Served with fries, salad, and mushroom sauce
NF

Chicken Parmy 29

Tomato sugo, mozzarella, parmesan, fresh basil, herb salad, fries, pickled veg
NF

Fish & Chips 27

Beer battered local catch, house chips, lemon, slaw, tartare sauce
DF, NF

Hot Honey Garlic Chicken Pasta 27

Chives, linguine, parmesan
NF

BURGERS

Classic Cheeseburger 26

Grass-fed beef patty, American cheddar, tomato, house pickles, smoky BBQ burger sauce, potato milk bun, served with fries
GFO, DFO, NF

Crispy Chicken Burger 26

Buttermilk fried chicken thigh, slaw, chipotle mayo, pickled jalapeños, potato milk bun, served with fries
NF

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Please note – if paying by Paywave or credit card an additional 2% charge applies