



CROISSANT	6	SOURDOUGH FRUIT TOAST	10
PAIN AU CHOCOLAT/ALMOND CROISSANT	8	RAISIN TOAST thick cut	9
MUFFIN VE opt GF opt	7	HAM CHEESE TOMATO croissant	11
BANANA or PUMPKIN BREAD with whipped cinnamon butter	10	toastie	13
		WINTER PORRIDGE strawberry & rhubarb compote, biscoff & caramelised nut crumble, lemon marscapone	18

EGGS BENNY 2 poached eggs, sauteed spinach, hollandaise & chimichurri on a toasted english muffin	25
ADD bacon 5 • ham 5 • smoked salmon 7 • toast 6	
BACON & EGG ROLL with cheese, house BBQ sauce GF opt	14
ADD rosti 4 • hollandaise 2 • beef patty 5 • onion rings 2 • pork chipolatas 3 • chilli jam 2	
VEGAN "BACON & EGG" ROLL with "cheese" and house BBQ sauce	14
ADD avocado 2 • roasted mushroom 2	
SMASHED AVO toasted turkish bread, truss tomato, dukkah, binnorie feta, balsamic glaze, GF opt	21
ADD two poached eggs 6	
EGGS YOUR WAY FREE RANGE with turkish toast. Choose poached/fried/scrambled GF opt	16
ADD bacon 5 • two pork chipolatas 5	
CANADIAN BREKKIE bacon, pork chipolatas, 2 eggs (your way), butter milk hotcakes, maple syrup.	29
HUNGRY (WO)MAN 2 eggs (your way), bacon, pork sausages, roasted mushroom, fried tomato, toasted turkish bread, tomato GF opt	29
ADD chilli jam 2	
BREKKIE BURRITO bacon, eggs, mojo pulled pork, tater tots, cheese, house BBQ sauce GF opt	23
ADD sour cream 2 • avocado 2 • hot sauce 1 • chilli jam 2	
SON'S SESAME BAGEL toasted w/ butter	12
thick cream cheese	15
or smoked salmon, cream cheese, cucumber, dill, baby spinach, fried capers	26
OPTION: swap salmon with bacon	
PANCAKES stacked your way	24
WITH BUTTER + 3 CHOICES FROM: banana • berries • bacon • maple syrup • whipped cream • icecream • raspberry sorbet • chocolate fudge sauce. EXTRAS	\$3ea
CORNED BEEF HASH crisp potatoes, pulled corned beef, caramelised onion, roasted capsicum, baby spinach, louisiana white BBQ sauce, 1 fried egg GF.	26
BOWLS	
NOURISH BOWL tahini & lemon roasted pumpkin, miso braised cabbage, black sesame avocado, beetroot hummus, sauteed spinach, pickled cauliflower, toasted pinenuts, chimichurri sauce	26
VE GF	
CAESER BOWL bacon, poached egg, cos, croutons, parmesan, creamy caesar dressing	24
TEX MEX BOWL roast corn ribs, smoked paprika garlic butter, black beans, black sesame avocado, pickled onion, roast red peppers, cos, charred lime, tomato chili jam, whipped feta, chili corriander dressing GF	26
ADD TO YOUR BOWL	
haloumi 6 • roast mushroom 5 • smoked salmon 8 • smoked brisket 9 • chicken breast 6.5 • braised lamb shoulder 7 • four prawns 7	

SMALL PLATES	
POUTINE fries, cheese curds, brisket gravy	16
CORNBREAD with jalapeno bacon and maple butter	16
SOUP OF THE DAY with toasted turkish bread GF opt	16
BUFFALO CAULIFLOWER BITES tossed in franks red hot sauce, VE, GF	15
CHIPS with sons seasoning and aioli GF	12
PORK BELLY BURNT ENDS slow smoked & glazed in cherry chipotle BBQ sauce GF DF	19
GRILLED CHORIZO with chimichurri	17
HALOUMI FRIES with pineapple bourbon BBQ dipping sauce	18

CHICKEN WINGS

GF 1/2kg | 16 1kg | 23

CHOOSE FROM;

- frank's red hot sauce
- carolina reaper
- hot honey za'atar
- pineapple bourbon
- apple jalapeño
- cherry chipotle
- house bbq
- ultimate BBQ sauce

- texas dry spice
- chilli bbq
- jalapeno cheddar
- lemon pepper
- tomato chilli jam
- carolina mustard bbq
- sons famous seasoning
- smoked garlic sea salt

BURGERS

CHEESEBURGER waygu smashed beef patty, fried onion, american cheese, pickles, ketchup, mustard GF opt, VE opt

19

ADD bacon 5

SNITTY BURGER lemon parmesan crusted chicken breast, lettuce, tomato, sliced red onion, alabama white BBQ sauce VE opt

18

ADD cheese 2

CLUB SANDWICH with bacon, chicken, avo, lettuce, tomato, alabama white BBQ, stacked with 3 slices of toasted white bread

18

CORNBREAD BLTA with bacon, lettuce, tomato, avocado & aioli on a toasted cornbread sandwich

18

ADD TO YOUR BURGER

chips 5 • poutine 8 • onion rings 6 • slaw 6

FOR THE DOGS...

PUPPYCINO \$2

KANGAROO CHEW \$4

PEANUT BUTTER BANANA ICE LICK \$7

MON	TUE	WED	THUR
TRIVIA	\$5 TACOS	\$20 BURGER CHIPS AND BEER	\$20 1KG WINGS
\$15 SONS LAGER JUGS	\$15 MARGS		

☆

DRINKS

☆



TEA AND COFFEE

Babycino

3

Espresso, Machiato, Piccolo

5

Cappuccino, Flat White, Latte, Long Black, Hot Choc, Chai Latte

R 6 L 7 XL 8

Mocha, Dirty Chai, Matcha Latte

R 6.5 L 7.5 XL 8.5

Milks; almond, soy, lactose free, oat, coconut

1

Flavours; caramel, hazelnut, vanilla

1

LOOSE LEAF TEA Zen Kiss, Lapacho, Earl Grey, Peppermint, English Breakfast, Gunpowder Green, Turkish Apple, Lemon & Ginger

6.5

CHAI TEA brewed on milk

7

ICED Latte or Long Black

9

ICED Chai, Mocha, Matcha

10

ICED Coffee, Caramel, Chocolate with icecream and cream

12

SHAKES:

Strawberry * Chocolate

Vanilla * Salted Caramel



KIDS

6

LARGE

9

THICK

12

HAPPY HOUR



3~6PM WINE & BEER*

5

*RHYTHM AND RHYME WINE AND SON OF A GUN LAGER

OTHER WINE & TAP BEERS

7

MARGARITA or BLUE HEAVEN

12

RED WINE

150 ML | 250 ML |



Rhythm & Rhyme Shiraz, SA

11 | 17 | 36

Studio Series Merlot, SA

11 | 17 | 36

Hollick Cabernet Sauv, Coonawarra

12 | 18 | 38

Tyrrell's Old Winery Pinot Noir, HV, NSW

12 | 18 | 38

Mount Riley Pinot Noir, NZ

39

Tyrrell's Rufus Stone Heathcote Shiraz, Hunter Valley, NSW

39

Cascegrain Sangiovese, Orange, NSW

36

Angove Family Crest GSM, McLaren Vale, SA

44

Cockfighters Ghost Sangiovese, McLaren Vale, SA

39

Cockfighter's Ghost Single Vineyard Nebbiolo, McLaren Vale, SA

42

Tulloch Shiraz, Hunter Valley, NSW

39

ROSE



*

11 | 17 | 36

Rhythm and Rhyme Rose, SA

43

Les Peyrautins, France

34

Cascegrain Rose, Orange, NSW

COCKTAILS

ESPRESSO MARTINI vodka, kahlua, espresso coffee, sugar syrup

FRENCH MARTINI chambord, vodka, fresh pineapple

BLOODY MARY vodka, tomato juice, worcestershire, tobasco, celery salt

APEROL SPRITZ aperol, brut sparkling, club soda, orange

AMERICANO campari, sweet vermouht, club soda, orange

MARGARITA tequila, grand marnier, house lemon lime syrup, touch of orange, salt

SON'S HARD LEMONADE vodka, cointreau, black tea, house made lime lemongrass syrup

SLIPPERY SNAKE gin, melon liqueur, cointreau, lemon

AMARETTO SOUR disaronno, wild turkey, lemon, simple syrup, egg white, cherry

RASPBERRY SGROPPINO vodka, blanc de blanc, house churned raspberry sorbet

OLD FASHIONED cc whiskey, sweet vermouht, angostura bitters, sugar, orange, cherry

SPICY MARGARITA tequila blanc, grand marnier jalapeno, lime, orange, salt, chilli

STRAWBERRY FIELDS gin, cointreau, house strawberry syrup, lime & club soda

BISCOFF MARTINI biscoff, vodka, espresso, kahlua

NEGRONI PARADISO gin, campari, strawberry syrup, fresh orange, club soda

CHERRY PIE MARTINI vodka, cherry liquer, house cherry pie syrup, biscoff

FROZEN PINEAPPLE MARGARITA tequila, fresh pineapple, house lime syrup, citrus salt

ICE COLD

12

Salty Canadian double espresso, butter, sea salt, maple, milk

Mango Matcha Latte iced mango, milk, matcha cold foam

Cherry Pie Latte double espresso, house cherry pie syrup, milk, vanilla cold foam

Coffee Coconut Cloud double espresso, coconut water, coconut cream, vanilla bean

Banana Bread Whipped Coffee double espresso, house banana bread syrup, sea salt, milk, banana bread cold foam

Blueberry Pancake Latte house blueberry syrup, double espresso, maple cold foam, cinnamon sugar

Blue Sky Italian Soda heavy cream, blue heaven, club soda, whip and a cherry

Young Dudes Smoothie banana, peanut butter, vegan protein, almond milk

JUICES

VE GF

made fresh to order

10

Golden Years orange, orange, orange

Space Oddity carrot, apple, ginger, lemon

Queen Bitch spinach, cucumber, apple, celery, lime, lemongrass

Ziggy Stardust watermelon, pineapple, orange, passionfruit

SOFT DRINK

6

Coke * Coke Zero

Solo * Sprite * Fanta

BUNDABERG

8

Creaming Soda, Ginger Beer

or Diet Gingerbeer

Raspberry Lemonade Kombucha

9

Cucumber & Mint Iced Tea

10

Life On Mars Frappe mango, passionfruit & orange

11

On tap



SCHOONER

9.8

PINT

12

Young Henrys Newtowner Pale Ale 4.8%

Good Folk Gingerbeer GF 4.5%

Tiger Beer 5% | Hawksbury Hazy 5%

Son Of A Gun Lager 4.2%

HAWKSBUURY BUCKET

O' MIXED BEERS

30

WHITE WINE

150 ML | 250 ML |



Rhythm & Rhyme Chardonnay, SA

11 | 17 | 36

Tulloch Verdelho, Hunter Valley, NSW

12 | 18 | 38

Chalk Hill Blue Semillion Sauvignon Blanc, Margaret River WA

11 | 17 | 36

Mount Riley Pinot Gris, NZ

12 | 18 | 38

Sugar Spice Moscato, SA

12 | 18 | 38

Tyrrell's Old Winery Chardonnay, Hunter Valley, NSW

38

Tamburlaine Mark Davidson Sauv Blanc Semillon, Orange, NSW

Tyrrells Single Vintage Semillon, Hunter Valley, NSW

48

Stonegate Sauvignon Blanc, SA

36

Paladino Pinot Grigio, Italy

38

Cascegrain Stone Circle Semillion Sauvignon Blanc, Orange, NSW

32

Wild Olive Organic Fiano, McLaren Vale, SA

42

Bridgewood Sauvignon Blanc, NZ

40

BUBBLES

11 | 17 | 36

16 |

Stonegate Cuvee, SA

Villa Jolanda Prosecco 200ml, Italy

Charles Pelletier Rose Sparkling, France

38

MIMOSA



BUBBLY & ORANGE JUICE

12

MOCKTAILS

14

WATERMELON BREEZE fresh watermelon, cranberry, tonic, mint, hint of orange, lime syrup

YOKO'S CRUSH ginger, lime, lemongrass, toasted coconut, mint

STRAWBERRY LIME MARGARITA house strawberry syrup, lime, orange, club soda, salt

BLUEBERRY GRAPEFRUIT SPRITZ house blueberry syrup, grapefruit, club soda, rosemary



GOOD VIBE DINER

· BEAUMONT STREET · HAMILTON ·



SMALL PLATES

POUTINE

fries, cheese curds, brisket gravy GF 18

CORNBREAD *with* jalapeno bacon and maple butter 16

CHEESE & GARLIC SOURDOUGH with shallots and paprika butter GF opt 14

SOUP OF THE DAY *with* toasted turkish bread GF opt 16

BUFFALO CAULIFLOWER BITES tossed in franks red hot sauce, VE, GF 15

CHIPS *with* sons seasoning & aioli GF. . . 12

ONION RINGS old fashioned, served *with* house BBQ sauce V. 14

PORK BELLY BURNT ENDS slow smoked & glazed in cherry chipotle BBQ sauce GF DF 19

GRILLED CHORIZO *with* chimichurri . . 17

CORN RIBS *with* smoked paprika garlic butter and aioli GF. 16

HALOUMI FRIES *with* pineapple bourbon BBQ dipping sauce 18

CHICKEN WINGS

GF 1/2kg | 18 1kg | 23



CHOOSE FROM;

- frank's red hot sauce
- carolina reaper
- hot honey za'atar
- pineapple bourbon
- apple jalapeño
- cherry chipotle
- house bbq
- texas dry spice
- chilli bbq
- jalapeno cheddar
- sons famous seasoning
- lemon pepper
- tomato chili jam
- carolina mustard bbq
- ultimate BBQ sauce
- smoked garlic sea salt

SALADS

NOURISH BOWL tahini and lemon roasted pumpkin, miso braised cabbage, black sesame avocado, beetroot hummus, sauteed spinach, pickled cauliflower, toasted pinenuts, chimichurri sauce VE GF 26

CAESER BOWL bacon, poached egg, cos, croutons, parmesan, creamy caesar dressing . . 24

TEX MEX BOWL roast corn ribs, smoked paprika garlic butter, black beans, black sesame avocado, pickled onion, roast red peppers, cos, charred lime, tomato chili jam, whipped feta, chili coriander dressing GF 26

{ADD TO YOUR BOWL}

haloumi 6 • roast mushroom 5 • smoked salmon 8
• smoked brisket 9 • chicken breast 6.5 • braised lamb shoulder 7 • four prawns 7

TACOS {3}

mexican slaw, corn salsa, pico de galo, guacamole, whipped feta, coriander and charred lime

CHOOSE FROM;

charred prawns 29 haloumi 26
chicken breast 26 lamb barbacoa 29

BURGERS



CHEESEBURGER waygu smashed beef patty, fried onion, american cheese, pickles, ketchup, mustard GF opt, VE opt 19
ADD bacon 5

SNITTY BURGER lemon parmesan crusted chicken breast, lettuce, tomato, sliced red onion, alabama white BBQ sauce VE opt 18
ADD cheese 2

BLUE CHEESE BURGER wagu smash patty, fried onion, blue cheese aioli, lettuce, GF opt 19

DIRTY SNITTY BURGER lemon parmesan crusted chicken breast, slaw, onion rings, apple jalapeno BBQ, aioli VG opt . . . 21

{ADD TO YOUR BURGER}

chips 5 • poutine 8 • onion rings 6 • slaw 6

LARGE PLATES

CHICKEN PARMESAN lemon and parmesan panko crusted chicken breast, triple smoked bacon, provolone, mozzarella, spaghetti in pomodoro sauce, chives 31

STEAK QUESSEDILLA chipotle lime steak, roast red peppers, spanish onion, provolone served with chips & sour cream . . 30

MISO GLAZED SALMON tahini and lemon roast pumpkin, ginger and carrot puree, roast corn, sesame greens 32

STEAK SANDWICH 250g scotch fillet, melted provolone, chimichurri, caramelised onion, baby spinach, pickles, worcestershire served with chips 31

SMOKEHOUSE PLATTER 18 hr smoked brisket, smoked chorizo, seared chicken, mojo pulled pork, cornbread, chips, apple jalapeno BBQ sauce, pickles, slaw and onion rings, GF

For one person: 40

For four people: 140

MON

TRIVIA
\$15 SONS
LAGER
JUGS

TUE

\$5
TACOS
\$15
MARGS

WED

\$20
BURGER
CHIPS
AND
BEER

THUR

\$20
1KG
WINGS

FOR
THE
DOGS...



PUPPYCINO \$2
KANGAROO CHEW \$4
PEANUT BUTTER
BANANA ICE LICK \$7



DESSERT

- CHOCOLATE TORTE
with mexican chocolate icecream **VE** 16
- BAKED NEW YORK CHEESECAKE raspberries,
lemon marscapone and curd, macadamia 15
- STRAWBERRY + RHUBARB CRUMBLE with
pistachio biscotti, orange & coconut icecream **GF** 16
- STICKY DATE PUDDING with butterscotch
sauce, walnut crumb and vanilla icecream **GF** 16
- BROWNIE TASTING BOARD FOR 2
eight flavours of our house made brownies with
coffee ice-cream and caramel praline 19
- CHURROS TASTING FOR 2
spanish doughnuts with nutella, salted caramel,
vanilla icecream and walnut crumble 17
- TIRAMISU with raspberries and strawberries 15
- VEGAN SAMPLER FOR 2
our chocolate torte, carrot cake and biscoff
brownie with mexican chocolate icecream **VE** 20

15% public holiday surcharge applies • 1.5% card payment surcharge applies
• not all ingredients are listed - please advise server of any food allergies
VE vegan • **GF** low gluten