

MIX ‘N’ SHARE MINI PLATES2-3 PLATES PER PERSON

Karaage chicken bites, soy, sesame, wasabi mayo	20	Sticky pork belly bites, sesame seeds, spring onion, slaw	23
Crispy vegetable rolls (4), plum sauce <i>V</i>	21	Crispy chicken tortillas (3), slaw, pico de gallo, chipotle aioli	22
Loaded fries, queso, crispy bacon, shaved parmesan, spring onion, paprika dusting <i>GF</i>	19	Pork & apple sausage rolls (5), sesame seeds, tomato relish	18
Loaded nachos, queso, pico de gallo, sour cream, guacamole, jalapeños <i>V GF</i>	21	Smashed beef sliders (3), American cheese, cornichons, cos lettuce, tomato, pickled aioli, brioche bun	25
Add: pulled pork, crispy bacon or grilled chicken	6	Marinated chicken skewers (4), tzatziki, pickled onion <i>GF</i>	19
Mac & cheese croquettes (4), tomato relish, shaved parmesan <i>V</i>	20	Salt & pepper squid, rocket, lemon, aioli <i>GF</i>	19
Spiced cauliflower wings, bbq sriracha, sesame seeds, coriander <i>VE GF</i>	17	Potato wedges, sour cream, sweet chilli <i>V</i>	14
		Fries, chipotle aioli <i>VE GF</i>	14
		Zucchini wedges, pickled aioli <i>VE GF</i>	15

SHARING PIZZA PADDLESFOR TWO PEOPLE

Margherita, bocconcini, cherry tomato, basil, napolitana, mozzarella <i>V</i>	26	Mediterranean, red capsicum, zucchini, pumpkin, napolitana, mozzarella, rocket <i>V</i>	28
Marinated portobello mushroom, thyme, truffle oil, napolitana, mozzarella <i>V</i>	27	Trio of pork, BBQ sriracha base, pepperoni, bacon, pulled pork, jalapeño, mozzarella	30
The Flight Club, Italian pork sausage, mushroom, bocconcini, shaved parmesan, truffle cream, mozzarella	30	Marinated chicken, BBQ sriracha base, roasted capsicum, red onion, rocket, aioli drizzle, mozzarella	30
Loaded pepperoni, oregano, napolitana, mozzarella	30		
		Gluten free base 5	
		Vegan mozzarella 3	

SHARING PLATTERSFOR THREE PEOPLE

The Bulls-Eye, marinated chicken skewers, tzatziki, sticky pork belly bites, slaw, pork & apple sausage rolls, karaage chicken bites, nacho stack, fries, chipotle aioli, sweet chilli	90	The Outer Bull, mac & cheese croquettes, miso bean falafels, tzatziki, grilled naan bread, zucchini wedges, spiced cauliflower wings, nacho stack, fries, chipotle aioli, sweet chilli <i>V</i>	79
Triple 20, baked brie, gorgonzola, hot honey drizzle, sliced prosciutto, salami, marinated olives, sundried tomato pesto, grilled sourdough, rocket <i>V</i>	60		

PLATESFOR INDIVIDUALS

Caesar salad, parmesan shavings, crispy bacon, egg, croutons, cos lettuce, caesar dressing	25	Nourish bowl, roasted pumpkin, crispy cauliflower wings, pickled cabbage, avocado, hummus, chickpeas, evoo, leafy greens, toasted pepitas <i>VE GF</i>	25
Add: grilled chicken	6		
Chicken parmigiana, napolitana sauce, mozzarella, shaved parmesan, salad, fries	30	Quinoa Salad, roasted beetroot, pumpkin, goat’s curd, pepitas, rocket, green goddess dressing <i>V VEO GF</i>	25
		Add: grilled chicken	6

BURGERS & HANDHELDSALL SERVED WITH FRIES

Chicken Caesar wrap, soft tortilla, grilled chicken, crispy bacon, parmesan cheese, cos lettuce, caesar dressing	25	Southern fried chicken burger, American cheese, slaw, chipotle aioli, potato bun	28
Classic beef burger, smashed patty, rib bacon, swiss cheese, pickles, tomato, cos lettuce, tomato sauce, aioli, potato bun	28	Steak sandwich (150g), cos lettuce, tomato, American cheese, aioli, onion jam, toasted sourdough	31
The unbeet-able burger, beetroot falafel patty, pickled onion, rocket, chipotle aioli, potato bun <i>VE</i>	28	Swap for gluten-free bun 3	

SHARING TREATSFOR TWO PEOPLE

Warm brownie bites, whipped cream, berry compote <i>V N GF</i>	16	Mini churros, cinnamon dusting, caramel & chocolate dipping sauce <i>V</i>	16
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V Vegetarian *VE* Vegan

VEO Vegan Option *N* Contains Nuts

GF Gluten Free *GFO* Gluten Free Option

Whilst we take every reasonable precaution when catering for guests with allergies, food is prepared in a kitchen where allergens may be present, and so we cannot 100% guarantee no cross-contamination.

Chat to our team if you need more information on the ingredients used in our dishes or if you have any allergies and/or dietary requirements we should know about.

Menu items are subject to change without notice.

Public holiday surcharge of 15% applies.