

BUFFALO

Best with our house made blue cheese dipping sauce

HOUSE BUFFALO

Charred fresh capsicum blended with garlic, vinegar, spices and herbs. \$18



FRANKS ORIGINAL

The classic vinegary, medium spicy hot sauce, no Franks harmed! (But one cried a bit) \$18



ALFIE'S HOT SAUCE

Start with our house buffalo and add Mexican spices to get smoke and heat! \$18



TRIPLE SAUCE



Like Sauce? This fave has 3! House Buffalo, Franks and Ranch \$19

{DOOM JUICE}



NOT RECOMMENDED

Not for the faint-hearted - made from Carolina Reapers and Trinidad Scorpion Chillies - good way to ruin your night \$28

GLUTEN INFO

Our wings above are gluten free, but the variations on the right are not. Check other allergen and preference



WINGS

BBQ

Best with ranch dip



WHISKY MAPLE BBQ

We blend REAL Kentucky Bourbon whisky with rich maple syrup into a sticky, sweet smokey bbq delight \$18

SMOKEY CHIPOTLE BBQ

Smoky chipotle peppers blended into a spicy bbq sauce. Classic hit \$18

HONEY BBQ

Australian Honey combined with BBQ. \$18

SATAY

Malaysian style thick spicy peanut sauce served with crispy shallots. \$18

VARIATIONS

BONELESS

House battered chicken breast fillets (no bones) perfectly fried to crispy goodness. Choose any above wing flavour (sauces served on side to preserve crispiness) Add \$6

'VEGGIE' Wings

Battered cauliflower bites fried to golden perfection, Choose any above wing flavour (sauces served on side to preserve crispiness) Add \$6

'CHICKEN-FREE'

Battered meat free soy morsels fried to golden perfection, Choose any above wing flavour (sauces served on side to preserve crispiness) Add \$6

RUSSIAN ROULETTE

If you convince your server you're ready we will hide just one of the worlds hottest DOOM wings in a basket of any Buffalo Sauced wings. Feeling lucky? add \$5



DRY RUB

Best with WXT special dip

SPICY PORTUGUESE

Garlic powder, sweet paprika crushed black pepper, cumin and cayenne \$17



LIME AND CHILLI

Tangy dehydrated lime salt, white pepper, and mild chilli flakes \$17

TENNESSEE SMOKEHOUSE

Tennessee BBQ spices, smoky Cayenne pepper, garlic, brown sugar and smoke oil. \$17

SALT AND PEPPER

Just delicious crunchy wing perfection \$16

JAMAICAN JERK

Black Jamaican seasoning, cloves, cinnamon, nutmeg, garlic & brown sugar. \$17

