

# FOOD

#### **SMALL PLATES**

Marinated Rainbow Olives (VG   Gluten Friendly) Mixed Kalamata & Green Olives	\$8.00
♣ House Made Pickles (Gluten Friendly) Selection of Pickles made inhouse	\$8.00
Shoestring Fries (Gluten Friendly) Served with Chicken Salt & House made Aioli	\$11.00
Served with Roasted Garlic Aioli	\$15.00
❖ Trio of Dips (Gluten Friendly Available +2) House made Spicy Capsicum, Hummus, Guacamole with toasted Sourdough	\$14.00
Chicken Wings Spicy Buffalo or Honey Soy	\$18.00
❖ Arancini Balls (V   Gluten Friendly) Pumpkin, Feta Cheese	\$16.00
❖ Popcorn Prawns Tempura battered Australian prawns, fried served with wasabi mayo	\$14.00
❖ Vegetable Spring Rolls (V   Gluten Friendly) Served with Sweet Chilli Sauce	\$12.00
❖ Cauliflower Bites (V) Florets coated in a herb crumb & fried	\$12.00
❖ Street Corn (V   Gluten Friendly) Grilled Corn with Kewpie Mayo, Sriracha sauce topped grated cheese	\$10.00
❖ Grilled Asparagus (V   Gluten Friendly) Fresh Asparagus grilled in a herb and lemon butter	\$10.00
Charcuterie Board (Gluten Friendly Available +\$2) Sliced meats, house made pickles, olives, cheese, sourdough & crackers	\$38.00

## **FOOD**

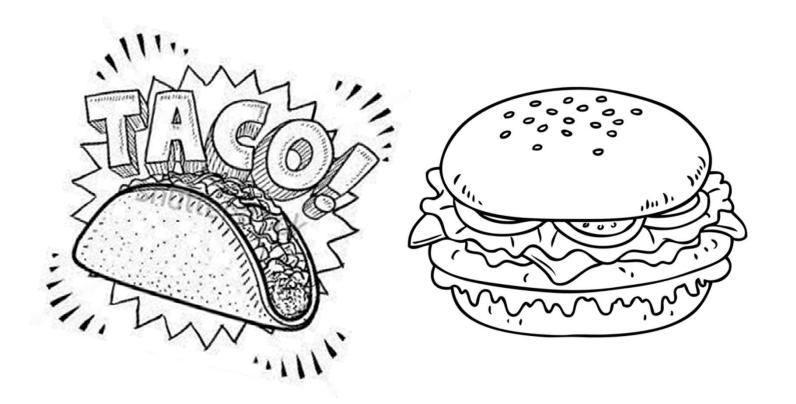
#### **BIGGER PLATES**

*	100% Beef House Made Smash Burger Cheese, Pickles, Burger Sauce with a side of fries Perfect pairing: CBCo Pale Ale OR Airlie Bank Pinot Noir	\$14.00
*	BLT Burger Smash Burger + Bacon, Lettuce, Tomato & Red Onion Perfect pairing: CBCo Draught OR Domaine Piron Beaujolais	\$20.00
*	Chicken Burger  Milk Brine, Panko Crumb with Avo, Lettuce, Fetta & Aioli with a side of fries  Perfect pairing: CBCo Tropical Sour OR Hesketh Sauvignon Blanc	\$24.00
<b>*</b>	12 Hour Smoked & Pulled Beef Brisket Tacos (Gluten Friendly Available +\$2) Served with Chimichurri & Guacamole Perfect pairing: Jalapeno and Pineapple Margarita OR Balnaves Cabernet Merlot	\$18.00
*	Slow Cooked Chicken Tacos (Gluten Friendly Available +\$2)  Cooked with jalapeno and coriander served with fresh Guacamole  Perfect pairing: Chilli and Lime Margarita OR Aquilani Pinot Grigio	\$18.00
*	Korean Beef Bulgogi Tacos (Gluten Friendly Available +\$2) Thin slices of beef marinated in Bulgogi served with fresh Pear Slaw Perfect pairing: CBCo Blood Orange Cider	\$18.00
*	Cauliflower Bite Tacos (V   Gluten Friendly Available +\$2) Florets coated in a herb crumb, fried and served with fresh Pico De Gallo Perfect pairing: Chilli and Mango Margarita OR Heartland Shiraz	\$12.00
*	Butterflied Honey Soy Roast Chicken (Gluten Friendly) Baked to order served with salad of the day or chips Half Chicken Whole Chicken Perfect pairing: French Martini OR Punt Road Chardonnay OR Louis Michael Chablis	\$25.00 \$36.00



#### **JUST FOR KIDS**

*	House Made Cheeseburger Cheese & Burger Sauce	\$12.00
*	Beef Brisket Tacos (Gluten Friendly Available +\$2) Lettuce, Tomato, Cheese	\$12.00
*	Japanese style Crispy Chicken  Milk Brine, Panko Crumb Chicken, Teriyaki Sauce, Rice and Sesame Cucumber	\$12.00
*	Fish n Chips Battered local whiting fillet served with side of plain rice or chips	\$12.00
*	Crispy Chicken Tenders Chicken breast hand crumbed served with side of plain rice or chips	\$12.00





### **Classic Cocktails...**

Aperol Spritz – Originating from Northern Italy and now one of the most popular cocktails		
enjoyed the world over. Aperol, Prosecco and a dash of Soda.	19.00	
Margarita – The refined way to enjoy Tequila. Several have claimed to invent this Classic,		
whoever it was the cocktail lovers of the world thank you.	21.00	
Negroni – Campari is the star of this popular classic, blended with Gin & Vermouth, stirred		
& served on ice. Only for the serious drinkers.	23.00	
Pornstar Martini - Vodka, Passionfruit & Vanilla, is it the choice of Pornstars?	23.00	
<b>Mojito</b> – Traditional Cuban Punch, and does it punch. Citrus & mint in perfection.		
White Rum, Lime, Mint and a touch of sugar.	23.00	
Long Island Iced Tea - Perfect but potent, Vodka, Tequila, Gin, Triple Sec and		
a dash of cola.	25.00	
Old Fashioned – The perfect pre-dinner cocktail. Bourbon, bitters, sweetened		
with sugar and a dash of water.	21.00	
Espresso Martini - When someone says its time for a coffee but you're not ready		
To stop having fun. Vodka, Coffee Liqueur, Khalua	20.00	
Pina Colada – A generational Classic. White Rum, Pineapple, Coconut Cream.	23.00	