SNACKS

Cheesy Garlic + Pilsner Bread 10

Kumara Crisps with Whipped Feta gf 9

Lager Battered Dill Pickles, Blue Cheese Ranch 14

Grilled Halloumi with Oregano, Prosciutto + Lemon gf 18

Pumpkin + Bacon Hock Broth, Seeded Sourdough cup 10 / bowl 16

Thick-cut Chips, Tomato Sauce + Aioli df 8.5 / 12

Buffalo Wings, Blue Cheese Ranch + Crudités 19

Calamari with Hummus, Preserved Lemon + Soft Herbs df 16

Salmon Rillettes with Grilled Flatbread gfo 19

Kransky + Potato Rolls, Crème Fraiche gf 14

Citrus + Herb Marinated Olives gf df 9

PIZZA

22 each | served on a 12" base | +2 gluten free | +2 dairy free | +3 half n' half

Carne – Prosciutto, Bacon, Pepperoni, Kransky, Cherry Stout BBQ Sauce
 Fungi – Mushrooms, Red Onions, Napoli Sauce, Blue Cheese
 Carciofo – Artichokes, Sopressa, Olives, Mushrooms, Napoli Sauce
 Zucca – Pumpkin, Spinach, Preserved Lemon, Feta, Sage + Pine Nuts

BEER + PIE JULY

Entrée: Braised Chickpea & Lentil Cottage Pie 14 Beer match: Hazy

Main: Beer Bourguignonne Pie with Mustard Remoulade 23 Beer match: Black IPA

Dessert: Key Lime + IPA Pie 14 Beer match: Sour

MAINS

Manuka-smoked BBQ Beef Brisket, Mustard Remoulade, Thick Cut Chips gf dfo 29
Pan Roasted Market Fish, Fennel, Orange + Saffron Broth, Pearl Cous Cous df 29
Cauliflower Parmigiana, Watercress Salad with Citrus Almond Dressing 24
Lager Battered Fish + Chips with Lemon, Mushy Peas + Tartare Sauce dfo 25
Mushroom + Pearl Barley Risotto with Grilled Cos, Parmesan +Truffle Oil gf dfo 24
Grilled Angus Sirloin with Nduja Butter, Potato Mash, Brussels Sprouts gf dfo 34
Double Cheeseburger with Gherkins, Beetroot + Dijon Mayo, Thick-cut Chips gfo dfo 25

DESSERTS 15 each

Birramisu (Beer Tiramisu) Preserved Peach, Charcoal Sorbet, Mango + IPA gel Lemon + Almond Vegan Baked Cheesecake, Blueberry Compote, Candied Lemon gf df Lager Battered Apple Fritters, Salted Chocolate Caramel + Hokey Pokey Gelato