

## SNACKS

Cheesy Garlic + Pilsner Bread 11

Kumara Crisps with Whipped Feta gf 9

Lager Battered Dill Pickles, Blue Cheese Ranch 14

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

Pork + Ricotta Meatballs, Napoli Sauce, Olives, Parmesan 19

 Buffalo Wings, Blue Cheese Ranch + Crudités 20

Salmon Rillettes with Grilled Flatbread gfo 19

Fried Calamari with Ginger Mayo + Braised Witloof df 18

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, Barbecue Sauce

**Fungi** – Portobello Mushrooms, Red Onions, Blue Cheese

**Ananas** – Champagne Ham, Chargrilled Pineapple, Oregano

**Zucca** – Pumpkin, Spinach, Preserved Lemon, Feta, Sage, Pine Nuts

## WELLINGTON ON A PLATE

**Keep Calm + Curry On:** Woodhaven Gardens cauliflower, chickpea + coconut curry with puri bread 19

**Beer Match:** Boneface Brewing Co. *Stay Clean* Pilsner 5.0% ABV 425mL 11

## MAINS

Pan Roasted Market Fish, Fennel, Orange + Saffron Broth, Pearl Cous Cous df 29

Chicken, Prosciutto + Mozzarella Parmigiana, Watercress with Citrus Almond Dressing 26

Lager Battered Fish + Chips with Lemon, Mushy Peas + Tartare Sauce dfo 27

Mushroom + Pearl Barley Risotto with Grilled Cos, Parmesan + Truffle Oil gf dfo 24

Grilled Angus Sirloin with Bearnaise Sauce, Potato Mash, Asparagus gf dfo 35

Double Cheeseburger with Gherkins, Beetroot + Dijon Mayo, Thick-cut Chips gfo dfo 26

## DESSERTS

Birramisu (**Beer Tiramisu**) Preserved Peach, Charcoal Sorbet, Mango + IPA gel 16

Lemon + Almond Vegan Baked Cheesecake, Blueberry Compote, Candied Lemon gf df 16

Pavlova with New Season Strawberries + Cream, Passionfruit Coulis gf dfo 15

*Please let us know your dietary requirements but be aware we cannot guarantee our food is allergen-free*

*df = dairy free gf = gluten free gfo/dfo = gluten/dairy free option available*