

SNACKS

- House-smoked Olives *gf df* 12
Cheesy Garlic + Pilsner Ciabatta 14
House-smoked Bbq Brisket Bao Buns (2) *df* 17
Fried Calamari with Chilli, Lime + Coconut, Aioli *gf df* 21
Spicy Buffalo Popcorn Chicken, Buttermilk Ranch + Pickles 23
Thick-cut Chips with Tomato Sauce + Aioli 16
Kumara Crisps with Whipped Feta Dip *gf* 12

PIZZA

- 29 each | served on a 12" base | +2 gluten free | +2 dairy free | +3 half n' half*
Carne – Prosciutto, Streaky Bacon, Pepperoni, Sweet Chilli Sauce
Zucca – Pumpkin, Baby Spinach, Preserved Lemon, Feta, Sage, Pine Nuts
Pollo – Free Range Chicken Thigh, Streaky Bacon, Kransky, Bbq Chipotle
Funghi – Pepperoni, Button Mushrooms, Artichokes, Smoked Olives

HOUSE-SMOKED MEAT BOARD

A Selection of Angus Brisket | Pork Ribs | Duck Ham | Boerewors | Angus Sirloin

Please ask our friendly wait staff for the full menu

MAINS

- Smoked Free Range Pork Belly with Fig + Pear Relish, Brussels + Brisket Gravy *gf df* 37
Pumpkin + Parmesan Risotto, Grilled Broccolini, Walnuts, Feta + Pumpkin Seeds *gf dfo* 29
250g Chargrilled Angus Sirloin Steak with Garlic Butter, Potato Mash + Watercress *gf* 38
Lager-battered Fish + Thick-cut Chips served with Housemade Tartare Sauce + Lemon *df* 29
Angus Burger with Bbq Brisket, Cheese, Pickles, Beetroot Ketchup + Aioli, with Chips *gfo dfo* 28

SIDES

- Zesty Slaw with Pomegranate Dressing *gf df* 12 Potato Mash with Brisket Gravy *gf df* 12
Broccolini with Almonds *gf df* 14

DESSERTS

- Pavlova with Mango Sorbet, Preserved Peach + Raspberry Sauce *gf df* 19
Flourless Chocolate Orange Brownie with Plum + Crème Fraiche Ice Cream *gf* 19

*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*