

TAKEAWAY MENU

SNACKS + SHARING

Cheesy garlic bread 16

Thick-cut chips with tomato sauce + aioli 15

Macaroni cheese croquettes with truffle mayo 16

Spicy buffalo popcorn chicken with buttermilk ranch + pickles 26

Hickory-smoked brisket brioche toastie, pickles + horseradish crème 23

Lager-battered fish + thick-cut chips, tartare, tomato sauce + lemon 36

Fried calamari with chilli, lime + coconut salt, lemon + aioli gfo 25

HAND MADE PIZZAS

35 each | 12" base with napoli sauce + mozzarella | +2 gluten free | +2 dairy free | +3 half n' half

Carne - Streaky bacon, pepperoni, kransky sausage, prosciutto, smoky barbecue sauce

Zucca - Roasted pumpkin, baby spinach, preserved lemon, feta, fresh sage, pine nuts

Fumo – Smoked chicken, roasted mushrooms, truffle mayo, wild rocket + parmesan

Agnello - Pulled lamb, baby spinach, feta, roasted peppers, rosemary, kalamata olives

MAINS

Pan-fried market fish with spring onion mash, green beans, popcorn capers, brown butter + lemon 42 Smoked char siu pork belly, choi sim, brown rice, red peppers, spring onions + cashews, pickles 41 Angus burger with smoked brisket, cheese, pickles, horseradish crème + tomato relish, with chips 32 Gnocchi with smoked chicken + creamy white wine sauce, peas, sundried tomatoes + parmesan 34 Roasted vegetable salad with pomegranate, quinoa + wild rocket

with streaky bacon 33 | with smoked Angus brisket 34 | with fried halloumi 35 | with vegan falafels 33

SIDES / EXTRAS

Charred broccolini with aioli 16 House slaw 14 Fried egg 4.5

Maple-glazed streaky bacon 11 Fried halloumi 13 Smoked Angus brisket 12

DESSERTS

Tiramisu with espresso + stout, blackcurrant sauce, plum + crème fraiche ice cream 22

Apple, cinnamon + rhubarb cobbler with real custard, walnut praline + vanilla ice cream 21

Chocolate + berry moussecake with coconut yoghurt, caramel corn + candied orange 20