

## SNACKS + SHARING

Cheesy garlic bread 17

Kumara crisps with whipped feta dip 14

Thick-cut chips with tomato sauce + aioli 16

Macaroni cheese croquettes with truffle mayo 18

Spicy buffalo popcorn chicken, buttermilk ranch + pickles 27

Pumpkin + tomato soup with sour cream + toasted ciabatta 16 / 26

Smoked brisket brioche toastie, pickles + horseradish crème 25

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

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

**Antipasto Board:** cured meats, smoked chicken, creamy brie, artichokes, smoked olives, tomato relish, hummus + toasted ciabatta 59

## HAND MADE PIZZAS

*36 each | 12" base with napoli sauce + mozzarella | +2 gluten free | +2 add Angel cheese | +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

## BURGER OF THE MONTH

**Leonardo da Pinchi:** Tempura soft shell crab burger with kewpie mayo, smashed avocado, pickles + sesame slaw with lime + wasabi dressing, with thick-cut chips 33

**Beer match:** Garage Project *Hatsukoi* Neo Tokyo Lager 5.0% abv 425mL 12.5

## MAINS

Pan-fried market fish with spring onion mash, green beans, popcorn capers, brown butter + lemon mp

250g Angus sirloin steak, smoked brisket + potato croquette, house slaw, truffle mayo + brisket gravy 45

Crumbed buttermilk chicken, pumpkin, smashed avocado, kale, roasted chickpeas, mushrooms, aioli 36

Smoked char siu pork belly nasi goreng with chilli, beans, peas, spring onions, cashews + a fried egg 39

Angus beef burger with smoked brisket, cheese, pickles, horseradish crème + tomato relish, with chips 34

Roasted vegetable salad with pomegranate, quinoa + wild rocket

*with smoked chicken 33 | with pulled lamb 36 | with fried halloumi 37 | with vegan falafels 33*

## SIDES / EXTRAS

Charred broccolini with aioli 16

House slaw 14

Fried or poached egg 4.5

Maple-glazed streaky bacon 11

Fried halloumi 16

Smoked Angus brisket 12

## DESSERTS

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

Orange + mango vegan crème brulee served with berry sorbet + sugar-roasted rhubarb 21

Warm apple + cinnamon cobbler with real custard, walnut praline + vanilla ice cream 21

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