

TAKEAWAY MENU

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 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

HAND MADE PIZZAS

36 each | 12" base with napoli sauce + mozzarella
+2 gluten free base | +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

MAINS

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