

SNACKS

Leek Croquettes with Beetroot + Horopito Relish v 14
Cheesy Garlic + Pilsner Bread v 10
Thick Cut Chips, Tomato Sauce + Aioli v gf df 8.5/12
Salmon Rilletes with Grilled Flatbread gfo 19
Kransky + Potato Rolls, Crème Fraiche gf 14
Calamari with Romesco, Preserved Lemon + Herbs df 16
Antipasto: Charcuterie with Pickles, Mustard + Ciabatta gfo df 27

PIZZA

22 each | served on a 12" base | +2 gluten free | +2 dairy free | +3 half n' half

Carne Prosciutto, Bacon, Kransky, Pepperoni, Cherry Stout Bbq Sauce
Pollo Free Range Chicken, Bacon + Brie, Cranberry Sauce + Oregano
Pepperoni Napoli Sauce with Double Pepperoni + Double Mozzarella
Zucca Pumpkin, Baby Spinach, Preserved Lemon, Feta, Sage + Pine Nuts

MAINS

Grilled Angus Sirloin with Nduja Butter, Potato Mash, Lemon, Watercress gf dfo 34
Pan Roasted Market Fish served with Ratatouille of Summer Vegetables gf dfo 29
Lager Battered Fish + Chips with Lemon, Mushy Peas + Tartare Sauce dfo 25
Roasted Capsicum stuffed with Spiced Cauliflower, Lentils, Peas + Almonds v gf df 23
Double Cheeseburger with Gherkins, Beetroot + Dijon Mayo, with Chips gfo dfo 25

DESSERTS 15 each

Birramisu (Beer Tiramisu) Preserved Peach, Charcoal Sorbet, Mango + IPA gel
Lemon + Almond Vegan Baked Cheesecake, Blueberry Compote, Candied Lemon gf df
Chocolate Torte with Chocolate Porter Sauce, Strawberries + Hokey Pokey Gelato

*Please let us know your dietary requirements but be aware we cannot guarantee our food is allergen-free
v = vegetarian df = dairy free gf = gluten free gfo/dfo = gluten/dairy free option available*