

SNACKS

- Lager Battered Pickles, Blue Cheese Ranch 14
- Kumara Crisps with Whipped Feta v gf 9
- Marinated Olives v gf df 9
- Cheesy Garlic + Pilsner Bread v 10
- Thick Cut Chips, Tomato Sauce + Aioli v gf df 8.5/12
- Grilled Halloumi with Oregano, Prosciutto + Lemon gf 18
- Salmon Rillettes with Grilled Flatbread gfo 19
- Kransky + Potato Rolls, Crème Fraiche gf 14
- Buffalo Wings, Blue Cheese Ranch + Crudités 19
- Calamari with Hummus, Preserved Lemon + Herbs df 16

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
- Fungi** Mushrooms, Mozzarella, Napoli Sauce, Blue Cheese Crumble
- Sopressa** Pulled Pork, Sopressa, Pickles, Mozzarella, Napoli Sauce
- Zucca** Pumpkin, Baby Spinach, Preserved Lemon, Feta, Sage + Pine Nuts

MAINS

- Manuka-smoked Barbecue Beef Brisket, Mustard Remoulade, Thick Cut Chips gf dfo 29
- Pan Roasted Market Fish with Orange, Fennel, Saffron Broth + Pearl Cous Cous df 29
- Cauliflower Parmigiana, Prosciutto, Mozzarella, Watercress with Citrus Almond Dressing df 24
- Lager Battered Fish + Chips with Lemon, Mushy Peas + Tartare Sauce dfo 25
- Grilled Angus Sirloin with Nduja Butter, Potato Mash, Sautéed Brussels Sprouts gf dfo 34
- Warm Salad of Mushrooms, Artichokes, Puy Lentils, Tarragon, Cherry Tomatoes + Grilled Cos v gf df 23
- Double Cheeseburger with Gherkins, Beetroot + Dijon Mayo, served 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
- Lager Battered Apple Fritters, Salted Chocolate Caramel Sauce + 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