

SNACKS

- House-smoked Olives *gf df* 9
Cheesy Garlic + Pilsner Ciabatta 12
House-smoked Bbq Brisket Bao Buns (2) *df* 16
Fried Calamari with Chilli, Lime + Coconut, Aioli Sours *gf df* 21
Buffalo Popcorn Chicken, Buttermilk Ranch + Pickles 22
Thick-cut Chips with Tomato Sauce + Aioli 9.5 | 12.5
Kumara Crisps with Whipped Feta Dip *gf* 11

PIZZA

- 27 each | served on a 12" base | +2 gluten free | +2 dairy free | +3 half n' half*
Carne – Prosciutto, Streaky Bacon, Pepperoni, Sweet Chilli Sauce
Zucca – Pumpkin, Baby Spinach, Preserved Lemon, Feta, Sage, Pine Nuts
Pollo – Free Range Chicken Thigh, Streaky Bacon, Kransky, Bbq Chipotle
Funghi – Pepperoni, Button Mushrooms, Artichokes, Smoked Olives

HOUSE-SMOKED MEAT BOARD

A Selection of Angus Brisket | Pork Ribs | Duck Ham | Boerewors | Angus Sirloin

Please ask our friendly wait staff for the full menu

MAINS

- Smoked Free Range Pork Belly with Apple + Celeriac Puree, Feijoa Gravy *gf df* 34
Halloumi + Broccolini Salad, Brown Rice, Currants, Pickled Peppers + Cashews *gfo dfo* 29
250g Chargrilled Angus Sirloin Steak, Garlic Butter, Potato Mash, Watercress *gf* 37
Lager-battered Fish + Thick-cut Chips served with Lager Tartare Sauce + Lemon *df* 28
Double Cheeseburger, Pickles, Beetroot Ketchup + Dijon Mayo, with Chips *gfo dfo* 28

SIDES

- Zesty Slaw with Pomegranate Dressing *gf df* 10 Potato Mash with Gravy *gf df* 10
Broccolini with Almonds *gf df* 12 Thick-cut Chips with Tomato Sauce + Aioli 9.5 | 12.5

DESSERTS

- Pavlova with Mango Sorbet, Preserved Peach + Raspberry Sauce *gf df* 17
Flourless Chocolate + Orange Brownie with Plum + Crème Fraiche Ice Cream *gf* 17

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