

TAKEAWAY MENU

SNACKS + SHARING

Garlic bread with cheese 17 Kumara crisps with whipped feta dip 14 Thick-cut chips with tomato sauce + aioli 16 Macaroni cheese croquettes with truffle mayo 18 Fried calamari with chilli, makrut lime + coconut salt, lemon + aioli 25 Lager-battered fish + thick-cut chips, tartare + tomato sauce + lemon 36

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, salami, kransky, smoky barbecue sauce
Pollo – Chicken, streaky bacon, roasted red peppers, spiced apricot sauce
Zucca – Roasted pumpkin, spinach, preserved lemon, feta, sage, pine nuts
Petto – Smoked Angus brisket, roasted mushrooms, red onions, wild rocket

MAINS

Smoked char siu pork belly with Thai salad, peanuts, kumara chips + sweet chilli dressing 34 Slow-cooked pulled lamb with ratatouille, apricot cous cous + wild rocket, pistachio pesto 37 Angus beef burger with smoked brisket, cheese, pickles, horseradish + tomato relish, with chips 34 Pumpkin, spinach + lentil salad, coconut yoghurt + pickled beetroot | *with halloumi* 36 | *with falafels* 32

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

Vanilla panna cotta with Cointreau-spiked strawberries, meringues + berry sorbet 21 Tiramisu with espresso + stout, blackcurrant sauce, plum + crème fraiche ice cream 22 Banana + caramel crepe with ice cream, custard, walnut praline + mascarpone 21