

SIMPLE. SOCIAL. FUN.



GRILLED MEATS

AED

ROSEMARY, HONEY & MUSTARD LAMB CHOPS with mint labneh [gf]	85
HOME SPICED RUBBED CHICKEN with smoky ranch sauce [gf]	73
300G ANGUS RIBEYE STEAK with peppercorn sauce, french fries & house salad [gf]	129
FOOT LONG VEAL BRATDOG with mustard & sauerkraut	79
BONE MARROW with herbed butter escargots & toasted bread	78

FISH & SEAFOOD

200G GRILLED KING PRAWNS with smoked garlic & herb marinade [gf]	75
200G HOME-SMOKED SALMON FILLET with grilled lemon [gf]	72

CHOOSE YOUR GARDEN SIDES

BAKED JACKET POTATO with sour cream & chives [v] [gf]	17
MINTED POTATO SALAD [v] [gf]	17
SEASONED FRIES [v]	17
PICKLED BEETROOT with goats cheese, rocket & walnut [v] [n] [gf]	17
CRANBERRY SLAW [v] [gf]	17
THREE BEAN SALAD [v] [vg] [gf]	17
HOUSE SALAD WITH MUSTARD VINAIGRETTE [v] [vg] [gf]	17/39
TOMATO & RED ONION SALAD [v] [vg] [gf]	17/39
QUINOA, ROASTED SQUASH, KALE & POMEGRANATE SALAD [v] [vg] [gf]	17/39

BURGERS (served with seasoned fries & coleslaw)

GARDEN BURGER - hand packed US beef with cheddar & smoked bacon	79
PULLED A BIRD BURGER - spice-rubbed roasted chicken with chipotle mayonnaise	71
PORTOBELLO MUSHROOM BURGER with halloumi, red onion & guacamole in granary bun [v]	71

PIZZAS

CLASSIC MARGHERITA with fresh mozzarella [v]	67
PEPPERONI with oregano & chilli flakes	75
CHIPOTLE CHICKEN with capsicums, red onion & cilantro	72

VEGGIES

VEGAN BUDDHA BOWL - please ask your server for this week's ingredients [v] [vg]	68
NO-MEAT MIXED GRILL - seasoned grilled vegetables [v] [vg] [gf]	69

DESSERTS

THE 'MONSTER' COOKIE with melted marshmallow, m&m's, pecans & caramel sauce [n]	65
BELGIAN CHOCOLATE BROWNIE with vanilla ice cream, chocolate ganache & whipped cream	43
WILD BERRY CHEESECAKE with fresh berries & raspberry coulis	41
POTTED FROZEN YOGHURT SUNDAE with an assortment of frosted berries & meringue [gf]	39