

ALL WEEK / BAR MENU



Available all week from 12:00pm

ASK FOR OUR LUNCH SPECIAL!

SNACKS

Marinated Mt. Zero olives _____ \$8

GF VG DF

Spiced edamame _____ \$8

chilli & sesame

VG

Potato & manchego croquettes _____ \$12

apple glaze, chilli & sesame

V

Fried baby squid _____ \$12

tomato salsa

Haloumi chips _____ \$13

tomato salsa

GF V

Cauliflower tostada _____ \$15

spring onion, chilli, chives

VG

Pork chicharrons _____ \$15

sherry gastrique

GF DF

Moreton bay bug & prawn sliders _____ \$19

x 2

BIGS & BURGERS

Fried chicken wings _____ \$13 / \$20

½ kg or 1 kg - chipotle butter or bbq or buffalo

Beetroot salad _____ \$16

spinach, heirloom tomato, red onion, feta

V

Pumpkin & cranberry vegan burger* _____ \$18

slaw & house made pickles - w/ fries

VG

Southern fried chicken burger* _____ \$19

lettuce, tomato & siracha mayo - w/ fries

Pulled brisket burger _____ \$20

bbq sauce, lettuce, brioche bun - w/ fries

DF

*gluten free bun available on request

Crumbed mozzarella veggie burger _____ \$20

salsa verde, beetroot & spinach - w/ fries

V

Beer battered fish & chips _____ \$25

slaw

Pork cheek ragu _____ \$25

tagliatelle

Butchers plate _____ \$28

chefs selection of cured meat & cheese,
pickled veg, house made lavosh, olives & bread

Thyme & honey baked camembert _____ \$28

to share - quince paste, sourdough, pinenuts

V

FRIES

Shoe string fries _____ \$8

vegan aioli

VG

Sweet potato wedges _____ \$9

house seasoning, vegan aioli

GF VG

Rustic fries _____ \$11

sweet chilli & sour cream

V

Polenta chips _____ \$12

siracha mayo

GF VG