

Please inform our staff of any allergies or restrictions so we can best accommodate.

STARTERS & SHARES

Kaffir lime spiced mixed nuts GF, DF, V	9
Warm marinated olives w/ flat bread & house hummus <i>GFO +\$3,Vego</i>	12
Heritage spiced chips w/ roasted garlic aioli <i>GF,DF,V</i>	14
Spiced fried squid w/ garlic aioli & lemon <i>GF,DF</i>	18
Mac & cheese croquettes (3) w/ mustard mayo & pickles <i>Vego</i>	18
<pre>Bao buns(3) w/ cucumber, shallots, pickled pink ginger, crushed wasabi peas, chilli & coriander DF Burnt end pork belly w/ pomegranate hoisin glaze Baked eggplant w/ miso glaze V</pre>	18
Korean fried chicken wings (8) + Cheesy BBQ sauce House-made hot sauce	25
Gin cured salmon crudo w/ avocado puree, cucumber ribbons, beetroot, kombu oil, white ponzu coconut foam & furikake chia chips GF,DF	26

PUB CLASSICS

Grilled chicken burger Lemon herb marinated chicken breast, tomato, lettuce & aioli. w/ chips <i>GFO +\$3</i>	22
Classic beef burger Beef patty, american cheese, tomato, lettuce, pickles & burger sauce. w/ chips <i>GFO +\$3</i>	24
Schnitty burger Chicken schnitzel, slaw, pickles & spiced kewpie. w/ chips	24
Herb & panko crumbed chicken schnitzel w/ chips, salad and gravy	25
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SALADS

House salad

10

18

8

18

Mixed leaf salad with house dressing | GF, DF, V

+ Add lemon herb marinated chicken +\$5

Miso glazed eggplant salad

Miso soy glazed baked eggplant w/ jhal muri, diced tomato, cucumber, red onion, crushed peanuts, puffed wild rice, coriander, chilli & honey mustard dressing | *GF*, *DF*, *V*

DESSERTS

Pistachio chocolate brownie

w/ vanilla gelato and salted caramel pearls

KIDS 12 years old and under

Chicken nuggets w/ chips	15
Spiced fried squid w/ chips <i>GF,DF</i>	16

17

Cheeseburger

Beef patty, cheese, tomato sauce. w/ chips
GFO +\$3

+ FREE ICE CREAM WITH EVERY KIDS MEAL