

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
<b>Warm marinated olives</b> w/ flat bread & house hummus   <i>GFO +\$3,Vego</i>	12
<b>Heritage spiced chips</b> w/ roasted garlic aioli   <i>GF,DF,V</i>	14
<b>Spiced fried squid</b> w/ garlic aioli & lemon   <i>GF,DF</i>	18
<b>Mac &amp; cheese croquettes (3)</b> w/ mustard mayo & pickles   <i>Vego</i>	18
<pre>Bao buns(3) w/ cucumber, shallots, pickled pink ginger, crushed wasabi peas, chilli &amp; 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
<b>Gin cured salmon crudo</b> w/ avocado puree, cucumber ribbons, beetroot, kombu oil, white ponzu coconut foam & furikake chia chips   GF,DF	26

# **PUB CLASSICS**

<b>Grilled chicken burger</b> Lemon herb marinated chicken breast, tomato, lettuce & aioli. w/ chips  <i>GFO +\$3</i>	22
<b>Classic beef burger</b> 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
•	25 26

## **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

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### Pistachio chocolate brownie

w/ vanilla gelato and salted caramel pearls

### KIDS 12 years old and under

<b>Chicken nuggets</b> w/ chips	15
<b>Spiced fried squid</b> 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