

Please take note of your table number and order at the bar

CHICKEN WINGS

ALL \$17

BURGERS

MIGHTY MOO BURGER: DOUBLE BEEF

\$26

SPICY BUFFALO WITH HOUSE MADE BLUE CHEDAR, BACON, PICKLED JALAPEÑO, AND CHIPOTLE BLACK BEAN BURGER WITH SEARED SCALLOPS (4) WITH FRIED POTATO, TRUFFLE PEA PUREE, PROSCIUTTO CRISP (GF) CRISPY PORK BELLY BITES WITH PICKLED PAWPAW AND WOMBOK SALAD, CORIANDER AND CHILLI SALTED CARAMEL (GF, DF) SMOKED BRISKET MAC AND CHEESE CROQUETTE WITH CHIPOTLE AIOLI AND PICKLED JALAPEÑO MUSHROOM ARANCINI WITH TRUFFLE AIOLI (V) LOADED FRIED POTATO WITH SLOW COOKED BEEF CHEEK, CHIPOTLE SLAW, HORSERADISH CREME, HICKORY BBQ (GF) CHEDDAR, BACON, PICKLED JALAPEÑO, AND CHIPOTLE BIALOL SAND CHE SEAN BLU SET WITH HOUSE MADE RANCH DRESSING (DFO, CF) SPICY KOREAN BBQ WITH HOUSE MADE SPICKLED JALAPEÑO SPICKLED JALAPEÑO AND CHIPOTLE BLACK BEAN BURGER WITH TOMATO RELISH, SOUR CREAM, CORIANDER, SERVED ON AMILK BUN WITH CHIPS (GFO, DFO, V, VEO) STEAK SANDWICH WITH CARAMELISED ONION, RED CHEDDAR, BACON, PICKLED JALAPEÑO, AND CHIPOTLE BLACK BEAN BURGER WITH TOMATO RELISH, SOUR CREAM, CORIANDER, SERVED ON AMILK BUN WITH CARAMELISED ONION, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO) STEAK SANDWICH WITH CARAMELISED ONION, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO) STEAK SANDWICH WITH CARAMELISED ONION, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO) SMOKED BRISKET BURGER WITH CHIPOTLE SLAW, RED CHEDDAR, BLETYOU STEAK SANDWICH WITH CHIPOTLE SANDKED BRISKET BURGER WITH CHIPOTLE SLAW, RED CHEDDAR, DILL PICKLE, HICKORY BBQ SAUCE (GFO, DFO) ADD BACON ADD CHEESE \$22 PEPITAS (GF, V, DFO, VEO) ADD CHICKEN AND CHICKEN ADD CHICKEN AND CHICKEN AND CHICKEN AND CHICKEN AND CHICKEN ADD CHICKEN AND CHICKEN AND CHICKEN AND CHICKEN AND CHICKEN ADD CHICKEN AND CHICKEN AND CHICKEN AND CHICKEN AND CHICKEN AND	SHARING PLATES		CAULIFLOWER OPTION (V)	PATTY, DOUBLE RED CHEDDAR, LETTUCE, TOMATO, DILL PICKLE WITH HOUSE MADE	·
SPIECE CHICKEN WITH SLAW, RED SPICED CHICKEN WITH SLAW, RED CHEESE SAUCE (GF, DFO) MAPLE BBQ CLAZE WITH HOUSE MADE RANCH DRESSING (DFO, GF) SPICY KOREAN BBQ WITH SPRING ONION, BLACK SESAME (GF) SPICY KOREAN BBQ WITH SPRING ONION, BLACK SESAME (GF) SPICY KOREAN BBQ WITH SPRING ONION, BLACK SESAME (GF) SPICY KOREAN BBQ WITH SPRING ONION, BLACK SESAME (GF) STEAK SANDWICH WITH CARAMELISED ONION, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO) STEAK SANDWICH WITH CARAMELISED ONION, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO) STEAK SANDWICH WITH	CHEESY CONFIT GARLIC AND PARSLEY PIZZA	\$12.5	LEMONGRASS, GINGER, KAFFIR LIME AND		
CHILLI SALTED CALAMARI WITH SPRING ONIONS, FRESH CHILLI, AND NAM JIM SAUCE (GF, DF) SEARED SCALLOPS (4) WITH FRIED POTATO, TRUFFLE PEA PUREE, PROSCIUTTO CRISP (GF) CRISPY PORK BELLY BITES WITH PICKLED PAWPAW AND WOMBOK SALAD, CORIANDER AND CHILLI SALTED CARAMEL (GF, DF) SMOKED BRISKET MAC AND CHEESE CROQUETTE WITH CHIPOTLE AIOLI AND PICKLED JALAPENO MUSHROOM ARANCINI WITH TRUFFLE AIOLI (V) LOADED FRIED POTATO WITH SLOW COOKED BEEF CHEEK, CHIPOTLE SLAW, HORSERADISH CREME, HICKORY BBQ (GF) CHIPOTLE AIOLI SERVED ON A MILK BUN WITH CHIPS (GFO, DFO) CHIPOTLE AIOLI SERVED ON A MILK BUN WITH CHIPS (GFO, DFO) AND CHIPOTLE AIOLI SERVED ON A MILK BUN WITH CHIPS (GFO, DFO) CHIPOTLE BLACK BEAN BURGER WITH TOMATO RELISH, SOUR CREAM, CORIANDER, SERVED ON AMILK BUN WITH CHIPS (GFO, DFO, V, VEO) STEAK SANDWICH WITH CARAMELISED ONION, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO) SMOKED BRISKET BURGER WITH CHIPOTLE SALW, RED CHEDDAR, DILL PICKLE, HICKORY BBQ SAUCE (GFO, DFO) SMOKED BRISKET BURGER WITH CHIPOTLE SLAW, RED CHEDDAR, DILL PICKLE, HICKORY BBQ SAUCE (GFO, DFO) ADD BACON ADD CHEESE \$23 SPICED PUMPKIN, SMOKED FETA, BABY SPINACH, RED ONION JAM WITH TOASTED PEPITAS WITH HOUSE MADE AIOLI (DF, GF, VO) \$44 ADD CHICKEN ADD HALOUMI ADD BEEF \$45 AND CHIPOTLE AIOLI SERVED ON A MILK BUN WITH CHIPS (GFO, DFO) CHIPOTLE AIOLI SERVED ON AMILK BUN WITH CHIPS (GFO, DFO) CHIPOTLE AIOLI SERVED ON AMILK BUN WITH CHIPS (GFO, DFO) CHIPOTLE AIOLI SERVED ON AMILK BUN WITH CHIPS (GFO, DFO) CHIPOTLE AIOLI SERVED ON AMILK BUN WITH CHIPS (GFO, DFO) CHIPOTLE AIOLI SERVED ON AMILK BUN WITH CHIPS (GFO, DFO) CHIPOTLE AIOLI SERVED ON AMILK BUN WITH CHIPS (GFO, DFO) CHIPOTLE AIOLI SERVED ON AMILK BUN WITH CHIPS (GFO, DFO) STEAK SANDWICH WITH CHIPS (GFO, DFO, V, D	BREAD (9 INCH)		CHIELI SERVED WITH NAMES IN SAUCE (DI , CI)	SPICED CHICKEN WITH SLAW, RED	\$26
CHILLI SALTED CALAMARI WITH SPRING ONIONS, FRESH CHILLI, AND NAM JIM SAUCE (GF, DF) MAPLE BBQ GLAZE WITH HOUSE MADE RANCH DRESSING (DFO, GF) SEARED SCALLOPS (4) WITH FRIED POTATO, TRUFFLE PEA PUREE, PROSCIUTTO CRISP (GF) CRISPY PORK BELLY BITES WITH PICKLED PAWPAW AND WOMBOK SALAD, CORIANDER AND CHILLI SALTED CARAMEL (GF, DF) SMOKED BRISKET MAC AND CHEESE CROQUETTE WITH CHIPOTLE AIOLI AND PICKLED JALAPENO MUSHROOM ARANCINI WITH TRUFFLE AIOLI (V) LOADED FRIED POTATO WITH SLOW COOKED BEEF CHEEK, CHIPOTLE SLAW, HORSERADISH CREME, HICKORY BBQ (GF) CHIPOTLE BLACK BEAN BURGER WITH TOMATO RELISH, SOUR CREAM, CORIANDER, SERVED ON AMILK BUN WITH TOMATO RELISH, SUR CREAM, CORIANDER, SERVED ON AMILK BUN WITH TOMATO RELISH, SUR CREAM, CORIANDER, SERVED ON AMILK BUN WITH TOMATO RELISH, SUR CREAM, CORIANDER, SERVED ON AMILK BUN WITH TOMATO RELISH, SUR CREAM, CORIANDER, SERVED ON AMILK BUN WITH TOMATO RELISH, SUR CREAM, CORIANDER, SERVED ON AMILK BUN WITH TOMATO RELISH, SUR CREAM, CORIANDER, SERVED ON AMILK BUN WITH CHIPS (GFO, DFO) STEAK SANDWICH WITH CARAMELISED ONION, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO, V WITH CHIPS (GFO, DFO, V STEAK SANDWICH WITH CHAPALISED ONION, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO, V WITH CHIPS (GFO, DFO) STEAK SANDWICH WITH CHAPALISED ONION, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO, V WITH CHIPS (GFO, DFO, V STEAK SANDWICH WITH CHIPOTLE SLAW, HITH CHIPS (GFO, DFO, V STEAK SANDWICH WITH CHIPOTLE SLAW, HITH CHIPS (GFO, DFO) STEAK SANDWICH WITH CHIPOTLE SLAW, HITH CHIPS (GFO, DFO) STEAK SANDWICH WITH CHIPOTLE SLAW, HITH CHIPS (GFO, DFO) STEAK SANDWICH WITH CHIPOTLE SLAW, HITH CHIPS (GFO, DFO) STEAK SANDWICH WITH CHIPOTLE SLAW, HITH CHIPS (GFO, DFO) STEAK SANDWICH WITH CHIPOTLE SLAW, HITH CHIPS (GFO, DFO) STEAK SANDWICH WITH CHIPOTLE SLAW, HICK CRIPS (GFO, DFO) SMOKED BRISKET BURGER WITH CHIPOTLE SLAW, HICK CRIPS (GFO, DFO) SMOKED BRISK	GFO	+\$2		CHEDDAR, BACON, PICKLED JALAPEÑO,	
ONIONS, FRESH CHILLI, AND NAM JIM SAUCE (GF, DF) SEARED SCALLOPS (4) WITH FRIED POTATO, TRUFFLE PEA PUREE, PROSCIUTTO CRISP (GF) CRISPY PORK BELLY BITES WITH PICKLED PAWPAW AND WOMBOK SALAD, CORIANDER AND CHILLI SALTED CARAMEL. (GF, DF) SMOKED BRISKET MAC AND CHEESE CROQUETTE WITH CHIPOTLE AIOLI AND PICKLED JALAPENO MUSHROOM ARANCINI WITH TRUFFLE AIOLI (V) LOADED FRIED POTATO WITH SLOW COOKED BEEF CHEEK, CHIPOTLE SLAW, HORSERADISH CREME, HICKORY BBQ (GF) CHIPOTLE BLACK BEAN BURGER WITH TOMATO RELISH, SOUR CREAM, CORIANDER, SERVED ON AMILK BUN WITH TOMATO RELISH, SOUR CREAM, CORIANDER, SERVED ON AMILK BUN WITH CHIPS (GFO, DFO, V, VEO) STEAK SANDWICH WITH CARAMELISED ONION, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO) SMOKED BRISKET BURGER WITH CHIPOTLE \$27 SMOKED FETA, MINT RED ONION SALAD (GF, DF) SPICED PUMPKIN, SMOKED FETA, BABY SPINACH, RED ONION JAM WITH TOASTED PEPITAS (GF, V, DFO, VEO) ADD CHICKEN ADD HALOUMI ADD BEEF +\$6 CHIPOTLE BLACK BEAN BURGER WITH TOMATO RELISH, CORIAN, CORIAN, CORIAN, CORIANDER, SERVED ON AMILK BUN WITH TOMATO RELISH, SOUR CRAM, CORIAN, CORIAN, CORIAN, SERVED ON AMILK BUN WITH TOMATO RELISH, SOUR CRAM, CORIAN, CORIAN, SERVED ON AMILK BUN WITH TOMATO RELISH, SOUR CRAM, CORIAN, CORIAN, SERVED ON AMILK BUN WITH TOMATO RELISH, CORIAN, CORIAN, CORIAN, SERVED ON AMILK BUN WITH TOMATO RELISH, CORIAN, CORIAN, CORIAN, CORIAN, SERVED ON AMILK BUN WITH TOMATO RELISH, CORIAN, CORIAN, CORIAN, CORIAN, SERVED ON AMILK BUN WITH TOMATO RELISH, CORIAN,	CHILLI SALTED CALAMARI WITH SPRING	\$19	CHEESE SAUCE (GF, DFO)		
SEARED SCALLOPS (4) WITH FRIED POTATO, TRUFFLE PEA PUREE, PROSCIUTTO CRISP (GF) CRISPY PORK BELLY BITES WITH PICKLED PAWPAW AND WOMBOK SALAD, CORIANDER AND CHILLI SALTED CARAMEL (GF, DF) SMOKED BRISKET MAC AND CHEESE CROQUETTE WITH CHIPOTLE AIOLI AND PICKLED JALAPENO MUSHROOM ARANCINI WITH TRUFFLE AIOLI (V) LOADED FRIED POTATO WITH SLOW COOKED BEEF CHEEK, CHIPOTLE SLAW, HORSERADISH CREME, HICKORY BBQ (GF) CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) \$22 SALADS STEAK SANDWICH WITH CARAMELISED ONION, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO) SMOKED BRISKET BURGER WITH CHIPOTLE \$27 SMOKED BRISKET BURGER WITH CHIPOTLE \$28 SALADS STEAK SANDWICH WITH CARAMELISED ONION, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO) SMOKED BRISKET BURGER WITH CHIPOTLE \$27 SMOKED BRISKET BURGER WITH CHIPOTLE \$27 SMOKED BRISKET BURGER WITH CHIPOTLE \$28 SPICKLED PAWPAW SALAD DRESSED WATERMELON, \$26 SMOKED BRISKET BURGER WITH CHIPOTLE \$27 SMOKED BRISKET BURGER WITH CHIPO			_		\$25
TRUFFLE PEA PUREE, PROSCIUTTO CRISP (GF) CRISPY PORK BELLY BITES WITH PICKLED PAWPAW AND WOMBOK SALAD, CORIANDER AND CHILLI SALTED CARAMEL (GF, DF) SMOKED BRISKET MAC AND CHEESE CROQUETTE WITH CHIPOTLE AIOLI AND PICKLED JALAPENO MUSHROOM ARANCINI WITH TRUFFLE AIOLI (V) LOADED FRIED POTATO WITH SLOW COOKED BEEF CHEEK, CHIPOTLE SLAW, HORSERADISH CREME, HICKORY BBQ (GF) CHIPS (GFO, DFO, V, VEO) \$22 SALADS STEAK SANDWICH WITH CARAMELISED ONION, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO, V, VEO) WOMBOK, RICE NOODLE, ASIAN HERBS, PICKLED PAWPAW SALAD DRESSED WITH NAM JIM, CRISPY SHALLOTS (GF, DF, V) \$38 WOMBOK, RICE NOODLE, ASIAN HERBS, PICKLED PAWPAW SALAD DRESSED WITH CHIPS (GFO, DFO) SMOKED BRISKET BURGER WITH CHIPOTLE \$27 SLAW, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO) SMOKED BRISKET BURGER WITH CHIPOTLE \$27 SLAW, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO) SMOKED BRISKET BURGER WITH CHIPOTLE \$27 SANOKED BRISKET BURGER WITH CHIPOTLE \$27 SLAW, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO) SMOKED BRISKET BURGER WITH CHIPOTLE \$27 SANOKED BRISKET BURGER WITH CHIPOTLE \$27 SANOKED BRISKET BURGER WITH CHIPOTLE \$27 SANOKED FETA, MINT RED ONION SALAD (GF, DF) ADD BACON ADD CHEESE *\$22 *\$23 *\$24 WITH CHIPS (GFO, DFO, V.VEO) ***SANDER AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO) SMOKED BRISKET BURGER WITH CHIPOTLE \$27 SANOKED BRISKET BURGER WITH CHIPOTLE \$27 SANOKED BRISKET BURGER WITH CHIPOTLE \$27 SANOKED BRISKET BURGER WITH CHIPOTLE \$21 SANOKED BRISKET BURGER WITH CHIPOTLE	SEADED SCALLODS (/) WITH EDIED DOTATO	¢2/.		· · · · · · · · · · · · · · · · · · ·	
CRISPY PORK BELLY BITES WITH PICKLED PAWPAW AND WOMBOK SALAD, CORIANDER AND CHILLI SALTED CARAMEL (GF, DF) SMOKED BRISKET MAC AND CHEESE CROQUETTE WITH CHIPOTLE AIOLI AND PICKLED JALAPENO MUSHROOM ARANCINI WITH TRUFFLE AIOLI (V) LOADED FRIED POTATO WITH SLOW COOKED BEEF CHEEK, CHIPOTLE SLAW, HORSERADISH CREME, HICKORY BBQ (GF) CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) \$12 SALADS STEAK SANDWICH WITH CARAMELISED ONION, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO) SMOKED BRISKET BURGER WITH CHIPOTLE SLAW, RED CHEDDAR, DILL PICKLE, HICKORY BBQ SAUCE (GFO, DFO) ADD BACON ADD CHEESE \$23 STEAK SANDWICH WITH CARAMELISED ONION, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO) SMOKED BRISKET BURGER WITH CHIPOTLE SLAW, RED CHEDDAR, DILL PICKLE, HICKORY BBQ SAUCE (GFO, DFO) ADD BACON ADD CHEESE \$24 SPICED PUMPKIN, SMOKED FETA, BABY SPINACH, RED ONION JAM WITH TOASTED PEPITAS (GF, V, DFO, VEO) ADD CHICKEN ADD HALOUMI *\$6 CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) \$11 ADD BEEF *\$6 *\$8	TRUFFLE PEA PUREE, PROSCIUTTO CRISP	\$24			
CRISPY PORK BELLY BITES WITH PICKLED PAWPAW AND WOMBOK SALAD, CORIANDER AND CHILLI SALTED CARAMEL (GF, DF) MOMBOK, RICE NOODLE, ASIAN HERBS, PICKLED PAWPAW SALAD DRESSED WITH NAM JIM, CRISPY SHALLOTS (GF, DF, V) SMOKED BRISKET MAC AND CHEESE CROQUETTE WITH CHIPOTLE AIOLI AND PICKLED JALAPENO MUSHROOM ARANCINI WITH TRUFFLE AIOLI (V) LOADED FRIED POTATO WITH SLOW COOKED BEEF CHEEK, CHIPOTLE SLAW, HORSERADISH CREME, HICKORY BBQ (GF) CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) \$22 SALADS WOMBOK, RICE NOODLE, ASIAN HERBS, PICKLED POWPAW SALAD DRESSED WITH NAM JIM, CRISPY SHALLOTS (GF, DF, V) SMOKED BRISKET BURGER WITH CHIPOTLE \$27 SLAW, RED CHEDDAR, DILL PICKLE, HICKORY BBQ SAUCE (GFO, DFO) ADD BACON ADD CHIECKEN ADD HALOUMI ADD HALOUMI ADD HALOUMI ADD BEEF **SALADS WITH CHIPS (GF, O, DFO) SMOKED BRISKET BURGER WITH CHIPOTLE \$27 SLAW, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO) SMOKED BRISKET BURGER WITH CHIPOTLE \$27 SLAW, RED CHEDDAR, BEETROOT RELISH, LETTUCE, AND AIOLI ON A TURKISH BREAD WITH CHIPS (GFO, DFO) SMOKED BRISKET BURGER WITH CHIPOTLE \$27 SLAW, RED CHEDDAR, DILL PICKLE, HICKORY BBQ SAUCE (GFO, DFO) ADD BACON ADD CHEESE *\$23 \$24 SPINACH, RED ONION JAM WITH TOASTED PEPITAS (GF, V, DFO, VEO) ADD CHICKEN ADD HALOUMI ADD BEEF *\$46 *\$46 *\$47 ***CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) ***IND CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) ***IND CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) ***IND CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) ***IND CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) ***IND CHIPS WITH HOUSE MADE AIOLI (DR GF, VO) ***IND CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) ***IND CHIPS WITH CHIPS (GFO, DFO) ***IND CHIPS WITH	,			STEAK SANDWICH WITH CARAMELISED	\$27
CORIANDER AND CHILLI SALTED CARAMEL (GF, DF) SMOKED BRISKET MAC AND CHEESE CROQUETTE WITH CHIPOTLE AIOLI AND PICKLED JALAPENO MUSHROOM ARANCINI WITH TRUFFLE AIOLI (V) LOADED FRIED POTATO WITH SLOW COOKED BEEF CHEEK, CHIPOTLE SLAW, HORSERADISH CREME, HICKORY BBQ (GF) CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) WOMBOK, RICE NOODLE, ASIAN HERBS, PICKLED PAWPAW SALAD DRESSED WITH NAM JIM, CRISPY SHALLOTS (GF, DF, V) SMOKED FRIED POWAW, SHALLOTS (GF, DF, V) SMOKED BRISKET BURGER WITH CHIPOTLE \$27 SLAW, RED CHEDDAR, DILL PICKLE, HICKORY BBQ SAUCE (GFO, DFO) ADD BACON ADD CHEESE *\$23 SPINACH, RED ONION JAM WITH TOASTED PEPITAS (GF, V, DFO, VEO) ADD CHICKEN ADD HALOUMI *\$6 ADD BEEF -\$8		\$22	SALADS		Ψ-7
SMOKED BRISKET MAC AND CHEESE CROQUETTE WITH CHIPOTLE AIOLI AND PICKLED JALAPENO MUSHROOM ARANCINI WITH TRUFFLE AIOLI (V) LOADED FRIED POTATO WITH SLOW COOKED BEEF CHEEK, CHIPOTLE SLAW, HORSERADISH CREME, HICKORY BBQ (GF) CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) \$18 \$18 \$18 \$18 \$18 \$18 \$18 \$1			· · · · · · · · · · · · · · · · · · ·	·	
CROQUETTE WITH CHIPOTLE AIOLI AND PICKLED JALAPENO MUSHROOM ARANCINI WITH TRUFFLE AIOLI (V) LOADED FRIED POTATO WITH SLOW COOKED BEEF CHEEK, CHIPOTLE SLAW, HORSERADISH CREME, HICKORY BBQ (GF) CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) PROSCIUTTO, COMPRESSED WATERMELON, \$26 SMOKED FETA, MINT RED ONION SALAD (GF, DF) ADD BEEF ADD CHICKEN ADD CHICKEN ADD CHICKEN ADD BEEF +\$6 ADD BEEF +\$8	SMOKED BRISKET MAC AND CHEESE	\$18	NAM JIM, CRISPY SHALLOTS (GF, DF, V)		\$27
MUSHROOM ARANCINI WITH TRUFFLE AIOLI (V) LOADED FRIED POTATO WITH SLOW COOKED BEEF CHEEK, CHIPOTLE SLAW, HORSERADISH CREME, HICKORY BBQ (GF) CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) \$16 SPICED PUMPKIN, SMOKED FETA, BABY SPINACH, RED ONION JAM WITH TOASTED PEPITAS (GF, V, DFO, VEO) ADD CHIESE **23 SPINACH, RED ONION JAM WITH TOASTED PEPITAS (GF, V, DFO, VEO) ADD CHICKEN ADD HALOUMI ADD BEEF **56 **46 **46 **46 **47 **47 **47 **48 **48			·		
AIOLI (V) LOADED FRIED POTATO WITH SLOW COOKED BEEF CHEEK, CHIPOTLE SLAW, HORSERADISH CREME, HICKORY BBQ (GF) CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) SPICED PUMPKIN, SMOKED FETA, BABY SPINACH, RED ONION JAM WITH TOASTED PEPITAS (GF, V, DFO, VEO) ADD CHICKEN ADD CHICKEN *\$6 ADD HALOUMI +\$6 ADD BEEF +\$8		43.6	•	ADD BACON	+\$4
LOADED FRIED POTATO WITH SLOW COOKED BEEF CHEEK, CHIPOTLE SLAW, HORSERADISH CREME, HICKORY BBQ (GF) CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) SPINACH, RED ONION JAM WITH TOASTED PEPITAS (GF, V, DFO, VEO) ADD CHICKEN ADD HALOUMI +\$6 ADD BEEF +\$8		\$16		ADD CHEESE	+\$2
LOADED FRIED POTATO WITH SLOW COOKED BEEF CHEEK, CHIPOTLE SLAW, HORSERADISH CREME, HICKORY BBQ (GF) CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) \$22 PEPITAS (GF, V, DFO, VEO) ADD CHICKEN ADD HALOUMI +\$6 ADD BEEF +\$8	AIOLI (V)		, , , , , , , , , , , , , , , , , , ,	3	
COOKED BEEF CHEEK, CHIPOTLE SLAW, HORSERADISH CREME, HICKORY BBQ (GF) CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) ADD CHICKEN ADD HALOUMI +\$6 ADD BEEF +\$8	LOADED FRIED POTATO WITH SLOW	\$22			
ADD CHICKEN ADD HALOUMI S11 ADD BEEF +\$6 +\$6 +\$8	COOKED BEEF CHEEK, CHIPOTLE SLAW,		PEPITAS (GF, V, DFO, VEO)		
CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) ADD HALOUMI +\$6 ADD BEEF +\$8	HORSERADISH CREME, HICKORY BBQ (GF)		ADD CHICKEN +\$6		
CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO) ADD BEEF +\$8					
ADD TOFU +\$5	CHIPS WITH HOUSE MADE AIOLI (DF, GF, VO)	\$11	ADD DEEE		
.45		,	ADD TOFU +\$5		



Please take note of your table number and order at the bar

\$29

\$38

\$38

MAIN MEALS

SIDES

CHICKEN SCHNITZELS / PARMIES

CHICKEN SCHNITZEL, PARMESAN HERB
CRUMBED CHICKEN WITH HOUSE SALAD
AND CHIPS WITH GRAVY

CHICKEN PARMIGIANA, CHICKEN
SCHNITZEL TOPPED WITH NAPOLI SAUCE,
HAM AND MELTED CHEESE, WITH HOUSE

\$28

\$29.5

PEPPERONI PARMY
TRUFFLE MUSHROOM PARMY
MEATLOVERS PARMY
PINEAPPLE PARMY

SALAD AND CHIPS

FISH AND CHIPS: BEER BATTERED
DORY WITH HOUSE SALAD, CHIPS, HOUSE
MADE TARTARE SAUCE AND FRESH
LEMON (DF)

PRESSED LAMB SHANK WITH ROSEMARY
CHAT POTATOES, PARSNIP PUREE,

BOURBON BBQ GLAZED PORK RIBS WITH CHARRED CORN SALSA, CHIPS AND CHIPOTLE SLAW (GF, DF)

CRISP, RED WINE JUS (GF)

RATATOUILLE, SAUTEED SPINACH, PARSNIP

SIDE SALAD \$7 SIDE CHIPS \$7 \$8 **BUTTERED GREENS STEAMED CHAT POTATOES** WITH HERB GARLIC BUTTER \$9 **GRILLED CORN WITH BUTTER** \$7 **BAKED CHIPOTLE MAC AND** \$8 CHEESE POTATO, BACON AND CHIVE \$9 SALAD **CHIPOTLE SLAW** \$7

DESSERTS

FROM THE GRILL / SMOKER

+\$4

+\$4

+\$5

CHOOSE 2 SIDES AND 1 SAUCE OPTION

250G RUMP STEAK \$34
250G PETITE TENDER FILLET \$35
300G SIRLOIN STEAK \$44
300G SMOKED PORK CHOP \$33
250G SMOKED BRISKET \$35

SAUCES

GRAVY, RED WINE JUS \$2.5
MUSHROOM, GRAVY AND
PEPPER GRAVY

AIOLI \$2

CHOCOLATE BROWNIE WITH RUM AND RAISIN ICE CREAM, HONEYCOMB (GF)

STICKY DATE PUDDING WITH MACADAMIA ICECREAM, SALTED CARAMEL, POPCORN BRITTLE

APPLE CRUMBLE, VANILLA BEAN ICE CREAM, TOFFEE LIQUEUR ANGLAISE

\$14

\$16

\$15