

SNACKS

SALT AND PEPPER CALAMARI ^{DF}

Crisp kale, black garlic aioli, lime

CHICKEN WINGS ^{DF}

Fried wings, toasted sesame, sweet and sour sauce

BURGERS | served with potato or sweet potato chips

BBQ BEEF ^{GFO, DFO}

Angus beef, pulled brisket, smoked cheese, pickles, lettuce, tomato, Butcher's sauce

DOUBLE BEEF AND BACON

Two angus beef patties, bacon, smoked cheese, Butchers BBQ Sauce

SPICY CHICKEN

Crispy chicken, cheese, jalapeno aioli, lettuce, tomato

SALT AND PEPPER PORK ^{GFO, DFO}

Crisp pork belly, pickled daikon, mint, coriander slaw, chilli caramel

CHICKPEA AND BEAN ^{VG, DFO}

Hummus, vegan cheddar, iceberg, tomato, red onion, vegan aioli

STEAK SANDWICH

Grilled sourdough, onion relish, swiss cheese, lettuce, bacon, tomato, fried egg, chips

BOWLS

CHICKEN ^{DFO}

Fried chicken, avocado, scrambled eggs, chilli rice, pak choy, aioli

FALAFEL ^{VGO, GFO, DF}

Crisp flatbread, cucumber, cherry tomato, avocado, baby cos, mint, pomegranate

GREEN ^{V, VGO, GFO, DF}

Stone pot brown rice, broccolini, snow peas, laver, avocado, crisp kale, soft boiled egg

MAINS

18 BEEF AND DUCK RAGOUT PAPPARDELLE ^{DFO} 32

18 Fresh egg pappardelle, parmigiano reggiano

BEEF SHORTRIB ^{DFO} 34

Black garlic, brassicas, wagyu jus

ROAST CHICKEN ^{GF, DFO} 29

Braised leek, young zucchini, fig and blackcurrant jus

SPAGHETTI BOLOGNESE 18

22 Beef mince, tomato sauce, parmesan

RIBS | served with potato or sweet potato chips

25 LAMB RIBS ^{DF} 39 59

Soy and ginger glaze, harissa

22 PORK RIBS ^{GF, DF} 39 65

Smoked maple glaze

22 BABY BACK BEEF RIBS 39 65

House BBQ glaze

22 MIXED RIBS 85

A selection of our signature ribs

24 SIDES

BBQ CORN ^{V, GF} 14

Garlic butter, pecorino

BBQ BROCCOLINI ^V 14

Aged balsamic, roasted almonds

20 POTATO CHIPS 10

SWEET POTATO CHIPS 10

DESSERTS

20 WHOLE TOFFEE PIE 55

Oat pastry, vanilla ice cream

additional slices +12

ASSORTMENT OF CABINET SWEETS

