

FOOD

SMALL PLATES

| ❖ Marinated Rainbow Olives (VG Gluten Friendly) Mixed Kalamata & Green Olives | \$8 | .00 |
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| ♣ House Made Pickles (Gluten Friendly) Selection of Pickles made inhouse | \$8 | .00 |
| Shoestring Fries (Gluten Friendly) Served with Chicken Salt & House made Aioli | \$11 | .00 |
| Sweet Potato Croquettes (VG I Gluten Friendly) Served with Roasted Garlic Aioli | \$15 | .00 |
| ❖ Trio of Dips (Gluten Friendly Available +2) House made Spicy Capsicum, Hummus, Guacamole with toaste | ed Sourdough\$14 | .00 |
| Chicken Wings Spicy Buffalo or Honey Soy | \$18 | .00 |
| ❖ Arancini Balls (V Gluten Friendly) Pumpkin, Feta Cheese | \$16 | .00 |
| Popcorn Prawns Tempura battered Australian prawns, fried served with wasabi | mayo \$14 | .00 |
| ❖ Vegetable Spring Rolls (V Gluten Friendly) Served with Sweet Chilli Sauce | \$12 | .00 |
| ❖ Cauliflower Bites (v) Florets coated in a herb crumb & fried | \$12 | .00 |
| ❖ Street Corn (V Gluten Friendly) Grilled Corn with Kewpie Mayo, Sriracha sauce topped grated | cheese \$10 | .00 |
| ❖ Grilled Asparagus (V Gluten Friendly) Fresh Asparagus grilled in a herb and lemon butter | \$10 | .00 |
| Charcuterie Board (Gluten Friendly Available +\$2) Sliced meats, house made pickles, olives, cheese, sourdough & | crackers \$38 | .00 |

FOOD

BIGGER PLATES

| * | 100% Beef House Made Smash Burger Cheese, Pickles, Burger Sauce with a side of fries Perfect pairing: CBCo Pale Ale OR Airlie Bank Pinot Noir | \$14.00 |
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| * | BLT Burger Smash Burger + Bacon, Lettuce, Tomato & Red Onion Perfect pairing: CBCo Draught OR Domaine Piron Beaujolais | \$20.00 |
| * | Chicken Burger Milk Brine, Panko Crumb with Avo, Lettuce, Fetta & Aioli with a side of fries Perfect pairing: CBCo Tropical Sour OR Hesketh Sauvignon Blanc | \$24.00 |
| * | 12 Hour Smoked & Pulled Beef Brisket Tacos (Gluten Friendly Available +\$2) Served with Chimichurri & Guacamole Perfect pairing: Jalapeno and Pineapple Margarita OR Balnaves Cabernet Merlot | \$18.00 |
| * | Slow Cooked Chicken Tacos (Gluten Friendly Available +\$2) Cooked with jalapeno and coriander served with fresh Guacamole Perfect pairing: Chilli and Lime Margarita OR Aquilani Pinot Grigio | \$18.00 |
| * | Korean Beef Bulgogi Tacos (Gluten Friendly Available +\$2) Thin slices of beef marinated in Bulgogi served with fresh Pear Slaw Perfect pairing: CBCo Blood Orange Cider | \$18.00 |
| * | Cauliflower Bite Tacos (V Gluten Friendly Available +\$2) Florets coated in a herb crumb, fried and served with fresh Pico De Gallo Perfect pairing: Chilli and Mango Margarita OR Heartland Shiraz | \$12.00 |
| * | Butterflied Honey Soy Roast Chicken (Gluten Friendly) Baked to order served with salad of the day or chips Half Chicken Whole Chicken | \$25.00 \$36.00 |
| | Perfect pairing: French Martini OR Punt Road Chardonnay OR Louis Michael Chablis | |



JUST FOR KIDS

| * | House Made Cheeseburger Cheese & Burger Sauce | \$12.00 |
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| * | Beef Brisket Tacos (Gluten Friendly Available +\$2) Lettuce, Tomato, Cheese | \$12.00 |
| * | Japanese style Crispy Chicken Milk Brine, Panko Crumb Chicken, Teriyaki Sauce, Rice and Sesame Cucumber | \$12.00 |
| * | Fish n Chips Battered local whiting fillet served with side of plain rice or chips | \$12.00 |
| * | Crispy Chicken Tenders Chicken breast hand crumbed served with side of plain rice or chips | \$12.00 |

