



SNACKS

Garlic Bread Battered Onion Rings Seasoned French Fries	\$4.5
Sweet Potato Fries Halloumi Fries	\$6.5
Italian Meatballs (3 pcs) Chicken Parmigiana Sticks (2 pcs)	\$6.5
Tempura Fish Cocktails (4 pcs)	\$8

SLIDERS

Twice Cooked Pulled Pork <i>with asian slaw and house-made BBQ sauce</i>	\$4.5
Spicy Roasted Chicken <i>with tomato salsa and aioli</i>	\$4.5
Italian Meatball <i>with rocket and tomato relish</i>	\$4.5

BURGERS

Classic Beef <i>with lettuce, tomato, cheese, tomato relish and aioli</i>	\$11
Grilled Chicken <i>with tomato, lettuce and aioli</i>	\$11
Pumpkin & Mixed Beans Burger (V) <i>with lettuce, tomato, grilled eggplant and harrisa sauce</i>	\$11

* Sorry, NO changes or alterations to menu items | NO split bills



NON-ALCOHOLIC DRINKS

Coke Coke Zero Sprite	\$4
Lemon, Lime & Bitters Ginger Beer	\$4.5
House-Made Hot Chocolate Grenache	\$4.5
Tea (English Breakfast Earl Grey Peppermint Green)	\$4.5
House-Made Sticky Chai Tea Lemon, Ginger & Honey Tea	\$5
House-made Iced Tea Green Apple & Mint Sparkling	\$5.5
Antipodes Sparkling Still Mineral Water (500ml 1000ml)	\$7 \$11

ON TAP

Wild Yak Pacific Ale	\$5
Pure Blonde Ultra	\$5
Bonamy's Apple Cider	\$5

BOTTLED BEER

James Boags Premium Light	\$5
Peroni Nastro Azzurro	\$5
Asahi Super Dry	\$5
Corona Extra	\$5
Goose Island Midway	\$5



SPARKLING

Glass | Bottle

Amanti Prosecco NV
Veneto, Italy

\$9 | \$40

ROSÉ

Domaine De Triennes Cinsault Rose
Provence, France

\$11 | \$44

WHITE WINE

Hunky Dory Organic Sauvignon Blanc
Marlborough, New Zealand

\$10 | \$42

Perlage “Terra Viva” Organic Pinot Grigio
Veneto, Italy

\$11 | \$44

RED WINE

Le Fou “The Madman” Pinot Noir
Languedoc, France

\$10 | \$42

Yelland & Papps YP Shiraz
Barossa Valley, South Australia

\$11 | \$44