

Snacks and Share Plates:



(Three Appetizers Deal \$28; 2 each \$10 plus 1 each \$12, Monday-Friday Only. Soup & charcuterie plate not included). Fried egg (\$1) Aioli (\$1) Extra sourdough bread (\$2)

\$7

- **Crinkle cut Chips**, aioli, malt vinegar (V,GF)
- Lightly blanched **Edamame**, Australian sea salt (VG,GF)

\$10

- **Potato Wedges**, sour cream, sriracha aioli, celery salt (V/GF)
- **Grilled Saganaki**, extra virgin olive oil, herb salad, black olive dressing, lemon (V/ GF)
- **Karaage JFC wings** (Japanese fried chicken), sesame seeds, sweet & sour miso dipping sauce (GF)
- Smoked ham **Croquettes**, paprika aioli (5 each)

\$12

- **Baby Calamari nicoise salad** (GF)
- **Prosciutto & cheese Croque Monsieur** sourdough toastie, pickle (Fried egg \$1)
- **Dill & brown sugar Cured Salmon**, apple puree, pickled mustard seeds, aioli, baby herbs, sourdough (GF)
- **Nasu Dengaku** (miso baked eggplant), pickled daikon-kohlrabi, roast sesame dressing, crispy shallots (GF/VG)
- **Black bean & tortilla Soup**, Pico de Gallo salsa, coriander (GF/VG)

\$30

- **Charcuterie plate** (grazing plate 1-6 persons)

Country style pork Terrine, smallgoods (chorizo, salami, prosciutto)

Pickled onion, camembert, cauliflower piccalilli, dijon mustard, aioli, flatbread, sourdough toast

See the specials board for more delicious options!

V – Vegetarian, VG – Vegan, GF – Gluten intolerances, GFO-Gluten Free option N/S-May contain Nuts or Seeds, MP-Market price.
Dietary specification within reason upon request.

**We try to accommodate everyone. Unfortunately we can't 100% guarantee – no shadow of doubt-
Gluten/Vegan due to the nature of kitchen operations & suppliers.**

Kitchen open: Mon-Fri 5-9:30, Sat 12:30 -9:30, Sun 12:30-8:30

Please order and pay at the bar



Mains:

\$20

- *Double beef bacon American **Cheese Burger**, onion rings, chimichurri, pickle, jalapenos, slaw & chips (Fried egg \$1) (Can be ordered Rare)*
- ***Quinoa**, corn & potato cakes, coconut labneh, raw vegetable salad, pomegranate dressing, walnut dukkah (VG / GF / S&N)*

\$22

- *Soft shell **Crab**, chorizo, kimchi **slider**, paprika aioli, slaw & chips*
- *BBQ Miso '**vegan pulled pork**' Jackfruit **quesadilla**, vegan aioli, Japanese salad, brown rice, crispy shallots (VG / GF)*

\$24

- *Chicken, bacon, jalapeno **Parma**, garden salad & chips*
- *House made fettucine Puttanesca, parmesan, herb oil, green salad (can be vego)*
- *Panko crumbed Blue Grenadier '**Fish&Chips**', mushy peas, simple salad, tartare sauce, lemon*
- *Marinated rare grilled **Kangaroo** salad, lentils, watermelon, radish, baby herbs, tomato chutney, sesame vinaigrette (GF)*
- *Confit de **Duck**, potato & onions, green beans, prosciutto, smoked garlic (GF)*

\$30

- *250g **porterhouse Steak**, thrice cooked hand cut chips, café de paris butter, green salad (GF) Fried egg (\$1)*
- *Grilled spiced **Pork Short Rib**, chimichurri, rice & beans, baby spinach, mango salsa (GF)*
- ***Fish of day** MP*
- ***Pie of day** MP*

Pudding:

\$10 *Sticky date, coffee, walnut pudding, raspberry puree, ice-cream*

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