

TO SHARE

GARLIC PIZZA BREAD10 Mozzarella, parmesan, oregano (v)	PULLED PORK TACOS16 Pineapple & corn salsa, coriander
SWEET POTATO HUMMUS14 Witlof leaves, olive oil, chives (v) (gf) + add bread 2	CRISPY FISH TACOS16 Jalapeño dressing, tomato salsa
SMOKED POTATO & CHEESE CROQUETTES14 House-made ketchup (v)	SALT & PEPPER SQUID18 Papaya & carrot salad, peanuts, nam jim mayo
NACHOS18 Guacamole, pulled pork, beans, sour cream, tomato salsa, cheese	BUTTERMILK CHICKEN WINGS16 Franks hot sauce Blue cheese sauce Ranch sauce
CRISPY PRAWN 'POPCORN'19 Cocktail sauce, lemon	

BURGERS

BURGER OF THE WEEK*	<i>See Blackboard</i>
SMOKED BRISKET BURGER & CHIPS* 22 Sauerkraut, cheddar cheese, pickled onion, chipotle	
FRIED CHICKEN BURGER & CHIPS21 House-recipe fried chicken, cheese, slaw, ranch sauce + add house-cured bacon 3	
CHEESEBURGER & CHIPS21 Angus beef patty, onion, Monterey Jack cheese, pickle, butter lettuce + add house-cured bacon 3 + add extra patty 6	

SALADS

ROAST CAULIFLOWER & LENTIL19 Goats yoghurt, sumac onions, grapes, almonds, mint (v) (gf)	
PUMPKIN & BROCCOLINI19 Radicchio, hazelnuts, chilli, palm sugar vinaigrette, coriander (v) (gf)	
CAESAR SALAD20 House-cured bacon, white anchovy, croutons, parmesan + add poached chicken breast to any salad 5	

*Not available for Friday \$12 Burger special

(gf) These dishes are gluten free, or can be done so (v) These dishes are vegetarian

MAINS

MARKET FISH	<i>See Blackboard</i>
Charred broccolini, romesco sauce + add chips 5	
FISH & CHIPS	26
Beer-battered ling fillet, tartare sauce, peas, malt vinegar, salt	
SCHNITTY & CHIPS	22
Crispy panko-crumbed chicken breast, buttermilk slaw, brown butter	
BRIGADE PARMIE & CHIPS	25
Panko-crumbed chicken breast, Napoli sauce, prosciutto, mozzarella, buttermilk slaw	
CRUMBED PORK KATSU	24
Marinated pork neck, nashi pear & nori slaw, sweet mustard sauce + add chips 5	
LAMB RAGU PAPPARDELLE	26
Slow-cooked lamb neck, house-made pappardelle, salsa verde, pecorino	
RUMP STEAK & CHIPS	26
250g rump steak, pickled onion, cherry tomatoes, rocket (gf) Served with: red wine butter/ gravy	
BUTCHER'S CUT	<i>See Blackboard</i>
Café de Paris butter, green beans + add chips 5	

+ add mushroom sauce/ pepper sauce 3
+ add gravy/ café de Paris butter/ red wine butter 2

SIDES

CHIPS	9.5
Chipotle mayo (v)	
GREEN BEANS	5
Confit shallot, lemon dressing (v) (gf)	
MASH	8
Salt baked potato, butter, cream (v) (gf)	
CHOP SALAD	8
Iceberg wedge, salad cream, tomato, radish, Jalapeño (v) (gf)	

WOOD-FIRED PIZZA

MARGHERITA	19
Mozzarella, basil (v)	
LA GAMBAS GREEN PRAWN	24
Cherry tomatoes, mozzarella, rocket, chilli	
PEPPERONI	22
Smoked mozzarella	
ROAST POTATO	22
Red onion, rosemary, white anchovy, olive, smoked mozzarella, white sauce (v)	
QUATTRO SALAMI	23
Sausage, sopressa, spicy salami, sobrasada, mozzarella	
WOOD-ROASTED HAM & PINEAPPLE	22
Mozzarella, chilli oil, shallots	
MUSHROOM	23
Porcini, button mushroom, gorgonzola, mozzarella, pine nut, pumpkin, spinach (v)	
PROSCIUTTO	24
Walnut, pear, rocket, balsamic, parmesan	

* *Gluten free available upon request (except potato pizza)*

DESSERTS

VALRHONA CHOCOLATE MOUSSE	14
Salted 'eucalyptus' honeycomb, berries	
DULCE DE LECHE DOUGHNUTS	14
Seville orange marmalade	
* <i>Please allow 15 minutes</i>	
CHEESE SELECTION	24
Three cheeses, preserved fruit, crisp sourdough	