

PUB SNACKS

PULL-APART LOAF

garlic & rosemary mascarpone, parmesan 14.5 (V)

CORN & TRUFFLE ARANCINI

red pepper relish, parmesan 22.0 (V)

SALT & PEPPER SQUID

curry leaf mayo, lemon 23.5 (NGA/DF)

STICKY PORK BELLY BITES

gochujang BBQ glaze, chilli, sesame seeds 25.0

LOADED FRIES

pulled beef, cheesy sauce, gravy, jalapeños, spring onion 26.5

SOUTHERN HOT HONEY CHICKEN

honey sriracha, ranch, garden pickles 25.5

GREEN-LIPPED MUSSELS

red coconut curry, spring greens, chilli oil, focaccia 26.0 (NGO)

GLAZED PORK & WAGYU BRISKET MEATBALLS

smoky herb butter jus, mustard cream, cheddar dust 25.5

SPICE-ROASTED CAULIFLOWER

smoky eggplant, labneh, pumpkin seed crunch 20.0 (V/NGA)

ONION RINGS

chipotle mayo 15.0 (V)

FRIES

confit garlic aioli 13.5 (V)

TOOLS DOWN PLATTER

pork belly bites, sriracha honey chicken, corn & truffle arancini, salt & pepper squid, pork & wagyu brisket meatballs, grilled focaccia 72.0

BURGERS

NO GLUTEN ADDED BUN +2.5 OR LETTUCE BUN AVAILABLE

CHEESEBURGER

150g brisket patty, American cheese, special sauce, ketchup, sweet & spicy pickles, fries 28.0 (NGO)

THE CLUCKERSON

fried chicken, American cheese, chipotle mayo, ranch, sweet & spicy pickles, lettuce, fries 30.0

HALLOUMI

grilled halloumi, falafel patty, red pepper relish, curry leaf mayo, pickles, red onion, fries 30.0 (V/NGO)

LARGE PLATES

CHICKEN CORDON BLEU

pea mint purée, baby carrots, greens, mustard cream sauce 34.0

FISH & CHIPS

beer-battered daily catch, fries, herb slaw, tartare 30.5

FALAFEL BOWL

roasted cauliflower, brown rice, mixed greens, fried chickpeas, pumpkin seed crunch, pickled cucumber, tahini coriander dressing 25.0 (V/NGA)
ADD chicken or halloumi +8.0

BANGERS & MASH

venison sausage, mash, onion relish, peas, gravy 30.0

TWICE COOKED PORK BELLY

potato gratin, greens, pear & fig relish, jus 39.5 (NGA)

AGLIO E OLIO

fresh pasta, seafood medley, garden harvest, chilli, white wine, parsley, pangritata 32.0 (VO/NGO)

FETTUCINE CARBONARA

chicken, bacon, Grana Padano 30.5 (NGO)

CLASSIC CAESAR

cos, bacon, croutons, anchovy dressing, soft-boiled egg, parmesan 25.0 (NGO) | **ADD** chicken or halloumi +8.0

BUTCHER'S CUT STEAK

grilled steak, fries, café de Paris butter, jus 44.0
ADD fried egg +4.0

SIDES

COS LETTUCE

pumpkin seed crunch, house dressing 12.5 (V/NGA)

SAUTÉED VEGETABLES

garlic butter 14.5 (V/NGA)

DESSERTS

AMERICAN CHOCOLATE BROWNIE SUNDAE

chocolate peanut butter granola, vanilla ice cream, chocolate sauce 16.0 (NGO)

CHARRED STONE FRUIT

whipped pistachio ricotta, saffron & cardamon syrup, lemon & olive oil cookie crumb 16.0 (NGO)

LEMON POSSET

silky lemon cream, gingernut cookie crumb, passionfruit syrup, summer berries 15.0 (NGO)

STICKY DATE PUDDING

butterscotch sauce, vanilla bean ice cream 15.5

(V) vegetarian (VO) vegetarian optional (VG) vegan (VGO) vegan optional (NGA) no gluten added (NGO) no gluten optional (DF) dairy free (DFO) dairy free optional

We try our absolute best but our kitchen is not a gluten-free zone, so please chat to our team if you have any questions. +2% surcharge on credit card payments.