

PUB SNACKS

PULL-APART GARLIC LOAF

rosemary mascarpone, smoked salt 14.5 (V)

ARANCINI

mushroom, almond & roast pepper romesco, aged pecorino 22.0 (V)

SALT & PEPPER SQUID

garlic aioli, lemon 23.5 (NGA)

STICKY PORK BELLY BITES

gochujang BBQ glaze, chilli, sesame seeds 25.0

LOADED FRIES

slow-cooked beef cheek, jalapeños, gravy, Philly cheese sauce 26.5

GREEN LIP MUSSELS

garlic, white wine velouté, parsley, herb butter, focaccia 26.0 (NGO)

GLAZED PORK & WAGYU BRISKET MEATBALLS

herb butter jus, mustard cream, cheddar dust 25.5

BUTTERMILK FRIED CHICKEN

honey sriracha, ranch, garden pickles 25.5

FRIES

garlic aioli 13.5 (V/NGA/DF)

TOOLS DOWN PLATTER

sticky pork belly bites, buttermilk fried chicken, arancini, salt & pepper squid, pork & wagyu brisket meatballs, grilled focaccia 72.0

BURGERS

NO GLUTEN ADDED BUN +2.5 OR LETTUCE BUN AVAILABLE

CHEESEBURGER

double smashed 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, house-made vegan patty, American cheese, special sauce, sweet & spicy pickles, ranch, red onion, fries 30.0 (V/NGO)

SIDES

COS LETTUCE

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

CHARRED GREENS

garlic butter 14.5 (V/NGA)

MASH

cream, butter 14.0 (V)

LARGE PLATES

CHICKEN SCHNITTY

crumbed chicken breast, green herb slaw, gravy
CHOOSE fries **OR** mash 34.0

FISH & CHIPS

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

EGGPLANT PARMIGIANA

smoked eggplant, pomodoro sauce, rocket salad, buffalo mozzarella, basil oil 32.0

TWICE COOKED PORK BELLY

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

FETTUCCINE CARBONARA

chicken, bacon, Grana Padano 30.5 (NGO)

CLASSIC CAESAR

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

SWEET STICKY CONFIT DUCK

coriander slaw, soba noodles, edamame, furikake, ginger honey glaze 30.0

BUTCHER'S CUT STEAK

rotating cut of premium NZ beef, fries, café de Paris butter, jus, charred greens 44.0

PIZZAS

NO GLUTEN ADDED BASE +2.5 | DAIRY FREE MOZZARELLA AVAILABLE

MARGHERITA

cherry tomatoes, mozzarella, basil 29.0 (V/NGO)

BBQ BRISKET

pork belly, pepperoni, mozzarella, smoky IPA BBQ sauce 33.0

BUFFALO CHICKEN

Frank's hot chicken, blue cheese ranch, pickled cucumber 30.0 (NGO)

PEPPERONI

red onion, mozzarella, hot honey drizzle 30.0 (NGO)

DESSERTS

TIRAMISU BROWNIE

chocolate brownie, mascarpone mousse, Amaretto espresso, salted caramel ice cream, almond praline 16.0

CITRUS SLICE

macerated berries, whipped vanilla mascarpone, lemon honey, toasted almonds 15.0 (NGA)

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.