

PUB SNACKS

PULL-APART GARLIC LOAF

rosemary & garlic mascarpone, smoked salt 14.5 (V)

ARANCINI

corn, truffle, red pepper relish, parmesan 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

BBQ brisket, cheesy sauce, chipotle mayo, pickles, spring onion 26.5

GREEN LIP MUSSELS

red coconut curry, spring greens, chilli oil, 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

ONION RINGS

chipotle mayo 15.0 (V)

FRIES

garlic aioli 13.5 (V)

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

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, 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 SUMMER GREENS

garlic butter 14.5 (V/NGA)

LARGE PLATES

CHICKEN CORDON BLEU

truffle parmesan fries, baby gem, Caesar salad, mustard cream 34.0

FISH & CHIPS

beer-battered daily catch, fries, 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** grilled chicken +8.0

GREEN PAPAYA BOWL

savoy cabbage, crushed peanuts, bird's eye chilli, basil, green beans, edamame, lemon soy vinaigrette 23.0 (V/NGA) | **ADD** grilled chicken +8.0

BUTCHER'S CUT STEAK

rotating cut of premium NZ beef, fries, café de Paris butter, jus, charred greens 44.0 | **ADD** fried egg +4.0

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 (NGO)

PRIMAVERA

peppers, corn, red onion, olives, cherry tomato, zucchini, basil 30.0

CHICKEN & BACON

onion, capsicum, baby spinach, ranch dressing 30.0

DESSERTS

CITRUS & OLIVE OIL SLICE

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

STICKY DATE PUDDING

butterscotch sauce, vanilla bean ice cream 15.5 (V)

AMERICAN CHOCOLATE BROWNIE SUNDAE

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

(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.