

„If you are what you eat, then I only
want to eat the good stuff” - REMY, 2017



all our speciality dishes can be shared amongst friends

SNACKS

OLIVES (GF, VEG) // 9.5

homemade marinade, lemon

RUSTIC FRIES (GF, VEG) // 11.9

house seasoning, aioli

HOMEMADE BREAD & DIP (GF, V, VEG*) // 15.8

tzatziki, turkish bread

DUCK LIVER PÂTÉ (GF) // 19.8

homemade, w/ turkish bread, smoked salt

CHEESE & CHARCUTERIE

CHEF'S SELECTION OF CHEESE (GF, V) // 29.8

one hard, one soft, one blue w/ bread, fig & pepper jam

CHARCUTERIE SALUMI BOARD (GF) // 38.5

*selected cured meats, house pickles, honey, turkish bread
crackers, olives, salted mixed nuts (add cheese +7)*

SIGNATURE BURGERS

CLASSIC CHEESE BURGER (GF*) // 21.8

grass fed beef, lettuce, tomato, onion, pickle, cheddar, fries

CRISPY CHICKEN BURGER (GF*) // 22.5

butter milk chicken, lettuce, slaw, chipotle, fries

CLASSIC PLANT BURGER (GF*, V, VEG*) // 22.8

plant-based patty, lettuce, tomato, onion, pickle, cheddar, fries

PULLED PORK BURGER (GF*) // 22.8

pulled pork, bbq sauce, slaw, onion, jalapeño, pickle, fries

ADD • Bacon +5 // Egg +3 // Cheddar +2 // Hot Sauce +1

BANQUET SET MENU

AVAILABLE FOR A MINIMUM OF FOUR PEOPLE // 55PP // 75PP

*a selection of snacks & shares selected
by our head chef for the entire table.*

“I always check
closets for Narnia”
- C.S. LEWIS, 1950

SHARES

ARANCINI (GF*, V, VEG*) // 19.8

truffle, mushroom, gorgonzola, aioli, balsamic glaze

BEEF & HALOUMI SKEWERS (GF*, V*) (3) // 24.5

marinated beef, haloumi, tzatziki, pita, mix leaf salad

CRISPY CHICKEN WINGS (GF, DF) // S • 18.8 | L • 28.6

hickory smoked bbq / herb green salad (add chilli)

BAO BUNS (DF, V*, VEG*) // S • 19.8 | L • 36.5

Choice of: bbq pulled pork **OR** fried chicken **OR** cauliflower slaw, kewpie mayo, coriander

KAARAGE CAULIFLOWER (GF, VEG) // 19.8

fried korean style, sesame, sriracha mayo, spring onion

CALAMARI FRITTI (GF, DF) // 21.8

fried calamari, lemon pepper, sea salt, aioli, fresh lemon

SUMMER SALAD (GF*, V, VEG*) // 19.9

light crispy asian noodle, slaw, bean shoots, peanuts, green leaf coriander, fresh chilli dressing (add chicken +5 // beef +6)

MAINS // all served with choice of side

PORK BELLY (DF) // 36.5

beer braised, spiced apple sauerkraut, crackle, homemade jus

MARKET FISH (GF) // 34.8

pan-seared locally sourced, beurre blanc, lemon

ROAST CHICKEN (GF) // 29.4

chicken roulade, prosciutto, feta, basil, sun-dried tomato

250G SIRLOIN (GF, DF) // 38.5

cape grim MSA 3+, homemade jus, mustard

SIDES

GARLIC SMASHED POTATOES (GF, V) // 8.8

STEAMED MIXED GREENS (GF, V) // 9.5

RUSTIC FRIES (GF, VEG) // 8.8

MIXED LEAF SALAD (GF, V) // 9.5



GF • Gluten Free // V • Vegetarian // VEG • Vegan // DF • Dairy Free // * • Option

*A small surcharge applies, when you 'tap' your card or use credit, fee may vary between 0.8% to 1.8%
10% surcharge on Sunday • 15% on public holidays.

a little more substantial, with the option to share or not to share