



BURGERS & WRAPS

with Chips

Cheese Burger **25.00**

Wagyu Beef Patty, Mustard Aioli, Ketchup, House made Pickles, Sydney Brewery Cheese
Make it a Double + 5.00

Drunken Onion Beef Burger **26.00**

Wagyu Beef Patty, American Cheese, Beer Onions, Lettuce, Tomato, Secret Sauce
Add Bacon OR Fried Egg + 4.00

BeerBQ Chicken Burger **26.00**

Pretzel Crumbed Chicken Tenderloin, Jalapeño Slaw, BeerBQ Sauce, Chipotle Aioli

Chicken BLT Wrap **24.00**

Crumbed Chicken, Crispy Bacon, Lettuce, Tomato, Roast Garlic Aioli

Grilled Veggie Wrap **23.00**

Grilled Zucchini, Portobello Mushroom, Halloumi Cheese, Lettuce, Tomato, Roast Garlic Aioli, Chimichurri

MAINS

Add Mushroom Gravy 2.00

Chicken Schnitzel **25.00**

Crumbed & Fried Chicken Breast, House made slaw & Hot Chips
Make it a Parmy OR Boscaiola +4.00

Steak Frites **36.00/47.00**

Bone Marrow Butter, Shoestring Fries
250g Top Sirloin
350g Ribeye

Steak & Porter Pie **25.00**

Porter Braised Beef Wrapped in Flakey Pastry, Creamy Mashed Potatoes, Mushy Peas

Fish & Chips **25.00**

Lager Battered Fresh Cod fillets, Chips, Caper Aioli, Lemon

Vegan

Soba Noodle Salad **24.00**

Soba Noodles, Peanut & Lime Dressing with Capsicum, Carrot, Red Cabbage, Coriander, Crispy Shallot, Crushed Peanuts (V, DF, contains nuts)

Roast Cauliflower & Chips **24.00**

Roast Cauli, Fried Polenta Chips, Romesco Sauce, Confit Lemon & Herb Salad (V, contains nuts)

SHARE PLATES

Trio of Dips **19.00**

Served with grilled Zá atar flatbread
Hummus, Muhammara, Baba Ganoush

Nepalese Dumplings **17.50**

Housemade Steamed Chicken & Spring Onion OR Soy & Paneer (VE)
Roast tomato, Capsicum, & Sichuan Pepper Sauce, Fresh Chilli & Herbs

Salt & Pepper Calamari **22.00**

Lemon Caper Aioli, Chilli, Herbs

Chicken Wings **23.00**

Franks Hot Sauce OR BeerBQ Sauce, Celery & Blue Cheese Dip (NF)

Nacho Supreme **25.00**

Cheddar, Black Beans, Sour Cream, Guacamole, Pico de Gallo, Fresh Jalapeños
Choose: BeerBQ Beef/Veggie/Pulled Chicken

Jamaican Beef Patties **20.00**

Spiced Beef Wrapped in Flakey Turmeric Pastry, Pineapple Salsa

PASTA

All Pasta is Made in House

Taleggio & Ricotta Ravioli **25.00**

Radicchio, Balsamic, Thyme, Toasted Hazelnuts (VG)

Gnocchi alla Vodka **25.00**

Fresh Gnocchi, Vodka Sauce, Basil, Parmesan (NF, VG)

Garlic Prawn Linguine **28.00**

Succulent Prawns, Agave & Ginger Cider, Garlic, Lemon, Herbs (NF)

Pappardelle Bolognese **25.00**

APA Bolognese Sauce, Aromatic Herbs & Spices, Parmesan (NF, DF-No Parmesan)

KIDS

Chicken Tenders **15.00**

Two Fried Chicken Tenders, Chips, Ketchup (NF)

Sausage & Mash **15.00**

Pork Sausage, Potato Mash, Steamed Vegetables

DESSERTS

Mudslide **15.00**

Warm Chocolate Fudge Brownie, Vanilla Bean Ice Cream, Porter Beer Sauce

Affogato & Liquor **18.00**

Vanilla Bean Ice Cream, A Shot of Di Bella Espresso, & Booze of Your Choice (GF)

