



# MENU

*All our dishes are designed to be shared, but you don't have to...*

**CHEESE BOARD (SERVES TWO)** with Hunter belle triple cream brie, applewood smoked cheddar, san danielle prosciutto, cornichons, lavosh, pretzels, quince paste (ve gf) \$38

**CHIP & DIP** house made hummus with round corn chips, lemon & herbs (v) \$10

**MARINATED HUNTER VALLEY OLIVES** with grilled garlic sourdough (ve gf) \$12

**TEMPURA CHICKEN NUGGETS (12)** with sweet chilli sauce (ve gf) \$14

**BEER BATTERED BAD BOY CHIPS** with roast garlic aioli (v) \$13

**HEIRLOOM TOMATO BRUSCHETTA** with pesto, eschalot, balsamic reduction (v gf option) \$17

**FOUR CHEESE ARANCINI (7)** with tomato coulis, basil, shaved parmesan \$16 (v)

**SALT & PEPPER SQUID** with yuzu mayo & lime \$18

**CRISPY FRIED CHICKEN WINGS** with Texas BBQ sauce \$19

**PORK BELLY BITES** with chilli & ginger caramel, cucumber \$21

10" PIZZAS available all night

**CHEESY GARLIC PIZZA BREAD** (v) \$12

**MARGHERITA** tomato passata, mozzarella, oregano (v) \$16

**ZUCCHINI** fetta, basil, mint, lemon (v) \$18

**PEPPERONI** chorizo, mozzarella \$18

**BBQ CHICKEN & BACON** caramelized onion, chilli, oregano \$22

**GLUTEN FREE OPTION AVAILABLE ON ALL PIZZA ADD \$3.**

PLEASE ORDER AT THE BAR

GF = GLUTEN FREE OPTION AVAILABLE V= VEGETARIAN VE= VEGAN OPTION AVAILABLE DF = DAIRY FREE  
PLEASE INFORM STAFF OF ANY ALLERGIES WHEN ORDERING

PLEASE NOTE THAT WHILE ALL CARE IS TAKEN TO CATER TO DIETARY REQUIREMENTS, SOME ITEMS MAY BE COOKED IN THE SAME FRIER AS GLUTEN AND ANIMAL PRODUCTS.