

Menu



All menu items come out together

Pumpkin Sage Arancini with rocket & roasted garlic aioli.	VG/GF/DF	\$18
Fried Buttermilk Wings with ranch. Tossed in Buffalo or BBQ sauce +\$2	GF	\$18
Halloumi Chips with sweet chilli sauce and spring onion.	GF/V	\$17
Fried Pork Belly Bites tossed in a sweet soy sauce dressing & topped with sesame seeds & spring onion.	GF/DF	\$17
Roasted Beetroot Carpaccio with rocket, toasted cashews, goats cheese & herb pesto.	GF/VGO/DFO/V	\$17
Large Bowl of Hot Chips with tomato sauce. Add: Gravy & Cheese on top +\$5	GF/DF/VG	\$14
Charcuterie Board a selection of cured meats, hard & soft cheese, local Red Rock Olives, cornichons, hummus, red onion marmalade, & toasted locally sourced baguette.	GFO	\$34
Garlic, Rosemary & Sea Salt Focaccia with balsamic vinegar & olive oil. Add: Cheese +\$4 Half Serve: 12\$ (2-4pp) or Full Serve: \$24 (4-8pp)	DF/VG	\$12/\$24
Cauliflower & Parmesan Soup with warm bread & butter.	V/GFO	\$14

Something Bigger

Buttermilk Chicken Burger with maple slaw, pickles, salad greens, mayo, & cheddar cheese, on a sesame seed bun. Served with chips. Add: Spicy Buffalo Sauce +\$2, Gluten Free bun +\$2	GFO	\$26
Loaded Beef Burger 200g house made beef patty with smashed avocado, salad greens, red onion, pickles & BBQ sauce on a sesame seed bun. Served with chips. Gluten Free bun +\$2	GFO/DFO	\$28
Salt & Pepper Squid with chips, side salad, fresh lemon & tartare sauce.	GF	\$28
Brown Rice, Beetroot & Broccoli Salad Bowl with cherry tomatoes, red onion, crispy chickpeas & a red harissa dressing. Add: Tofu, Goats Cheese, or Grilled Chicken +\$5	GF/VG/DF	\$24
Moroccan Spiced Pumpkin Wedge on cauliflower puree, garlic broccoli, cashews, cranberries & a beetroot relish.	VG/DF	\$26
Slow Braised Pulled Lamb Shoulder Roll with mint jelly, rocket, red onion, grated cheese & coconut yoghurt tzatziki. Gluten Free bun +\$2	DF/GFO	\$28
Chicken, Mushroom & Corn Pot Pie served with chips.		\$26
Chicken <u>OR</u> Vegan Schnitzel with chips, side salad, & fresh lemon.	VGO	\$28
Grilled Bone In Pork Chop with garlic broccoli, chips & gravy.	DF/GF	\$28
Fried Halloumi Pita Bread with coconut yoghurt tzatziki, cherry tomatoes, red onion, salad greens & served with chips.	VG	\$26
On The Side: Buffalo, BBQ, Aioli, Ranch, Tartar +\$2 Gravy +\$4 Side Salad +\$8		

Kids Menu Over Page

Kids Meals

Beef Slider with cheddar cheese, tomato sauce, & chips. DFO	\$14
Linguini Pasta with Napoli sauce & mozzarella. DFO/V/VGO	\$14
Buttermilk Chicken Tenders with chips. GF	\$14
Fried Squid & Chips. GF	\$14



Cold Drinks

Coke	\$3.50
Coke No Sugar	\$3.50
Sprite	\$3.50
Brewed Ginger Beer	\$5.00
Apple Juice	\$4.50
Orange Juice	\$4.50
Lemon Lime Bitters	\$4.50
Sparkling Mineral Water	\$4.50
Still Mineral Water	\$4.50
Tonic Water	\$3.50
Soda Water	\$3.50
Dry Ginger Ale	\$3.50
ROK Kombucha - Berry Beats	\$5.00
ROK Kombucha - Passion Fruit Rap	\$5.00
Zero Alcohol	
Heaps Normal Lager	\$6.50

Hot Drinks

AXIL Coffee Roasters

Café Latte	\$4
Cappuccino	\$4
Flat White	\$4
Espresso	\$3
Double Espresso	\$3.50
Long Black	\$3.50
Short Macchiato	\$3.50
Long Macchiato	\$4
Piccolo Latte	\$3.50
Mocha	\$4.50
Dirty Chai	\$4.50

Classics

Hot Chocolate	\$4
Chai Latte	\$4

Origin Tea

English Breakfast Tea	\$4
Earl Grey Tea	\$4
Green Tea	\$4
Peppermint Tea	\$4

Optional Extras

Full Cream Milk / Skim Milk	
Soy Milk	50c
Almond Milk	50c
Oat Milk	50c
Mug / Large Takeaway	\$1
Extra Shot	50c
Decaf	50c

