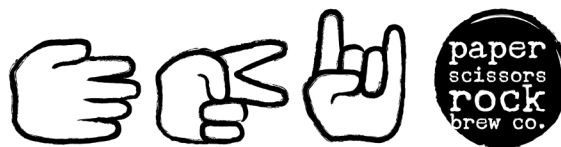


Menu



All menu items come out together

Pumpkin Sage Arancini with rocket & roasted garlic aioli.	VG/GF/DF	\$18
Halloumi Chips with sweet chilli sauce and spring onion.	GF/V	\$17
Fried Buttermilk Wings with ranch. Add: Tossed in Buffalo or BBQ +\$2	GF	\$18
Large Bowl of Hot Chips with tomato sauce. Add: Gravy & Cheese +\$5	GF/DF/VG	\$14
Pastrami Loaded Chips with melted cheddar cheese, barbecue sauce, jalapeños & sour cream.	GF	\$22
Crispy cauliflower bites tossed in a sweet-spicy tamarind glaze, topped with sesame seeds & spring onion.	GFO/VG	\$18
Charcuterie Board a selection of cured meats, hard & soft cheese, local Red Rock Olives, cornichons, hummus, whipped feta dip, & lavosh crackers.	GFO	\$34

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
Beef Burger 200g house made beef patty with cheddar cheese, caramelized onion, tomato, salad greens, pickles, burger sauce & sweet chilli jam on a sesame seed bun. Served with chips. Gluten Free bun +\$2	GFO/DFO	\$28
Golden Maple Brussels & Couscous Salad with apple, salad greens, goat cheese, roasted pecans & dried cranberries, tossed in a Dijon vinaigrette. Add: Tofu or Grilled Halloumi +\$5	V/GFO/ VGO/DFO	\$25
Roasted Beetroot Salad on whipped feta, pistachio crumb, fresh dill & herb oil	GF/V	\$24
Moroccan Roasted Pumpkin & Sweet Potato with cauliflower, cannellini bean purée, spicy pepitas & fresh coriander.	VG/GF	\$26
Slow Braised Pulled Lamb Shoulder Ciabatta with whipped feta, rocket salad, roasted capsicum & chimichurri dressing. Served with chips. Gluten Free bun \$2	DFO/GFO	\$28
Chicken Schnitzel with chips, side salad, & fresh lemon.		\$28
Sabich Style - Eggplant Salad Bowl with hummus, salsa, pickles, potatoes, tahini & mango chutney. Served with toasted pita bread.	VG/GFO	\$26
Chef's Catch of the Week  Seasonal fish or seafood – ask our team for today's details		\$28

On The Side: Buffalo, BBQ, Aioli, Ranch, Sweet Chilli **\$2** Gravy **\$4** Side Salad **\$6**

Kids Menu Over Page

GF= Gluten Free DF= Dairy Free V= Vegetarian VG= Vegan O= Option
*Gluten Free not necessarily Coeliac suitable

Kids Meals

Beef Slider with cheddar cheese, tomato sauce, & chips. \$14

Linguini Pasta with Napoli sauce & mozzarella. DFO/V \$14

Buttermilk Chicken Tenders with chips. GF \$14



Cold Drinks

Coke	\$4
Coke No Sugar	\$4
Sprite	\$4
Brewed Ginger Beer	\$5
Apple Juice	\$5
Orange Juice	\$5
Lemon Lime Bitters	\$5.50
Sparkling Mineral Water	\$5
Still Mineral Water	\$5
Tonic Water	\$4
Soda Water	\$4
Dry Ginger Ale	\$4
ROK Kombucha - Berry Beats	\$6
ROK Kombucha - Passion Fruit Rap	\$6
Zero Alcohol	
Heaps Normal Lager	\$7
Sparkling Apple Juice	\$6

Hot Drinks

AXIL Coffee Roasters

Café Latte	\$4.50
Cappuccino	\$4.50
Flat White	\$4.50
Espresso	\$3.50
Double Espresso	\$4
Long Black	\$4
Short Macchiato	\$4
Long Macchiato	\$4.50
Piccolo Latte	\$4
Mocha	\$5
Dirty Chai	\$5

Classics

Hot Chocolate	\$4.50
Chai Latte	\$4.50

Origin Tea

English Breakfast Tea	\$5
Earl Grey Tea	\$5
Green Tea	\$5
Peppermint Tea	\$5

Optional Extras

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

