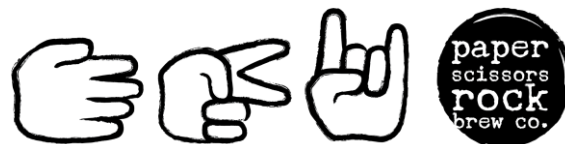


Menu



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 Chicken Drumettes with ranch. Add: Tossed in Buffalo or BBQ +\$2	GF	\$18
Large Bowl of Hot Chips with tomato sauce. Add: Gravy & Cheese on top +\$5	GF/DF /VG	\$14
Pastrami Loaded Chips with melted cheddar, BBQ sauce, jalapenos & sour cream.	GF	\$22
Crispy Cauliflower Bites tossed in sweet-spicy tamarind glaze, topped with sesame seeds and spring onion.	GFO/ VG	\$18
Charcuterie Board a selection of cured meats, hard & soft cheese, local Red Rock Olives, cornichons, hummus & whipped feta dip. Served with lavosh & rice crackers.	GFO	\$34

Something Bigger

Buttermilk Chicken Burger on a milk sesame seed bun with salad greens, maple mayo slaw, pickles, cheddar cheese, mayo. Served with chips. Add: Spicy Buffalo Sauce +\$2, Gluten Free bun +\$2	GFO	\$26
Beef Burger 200g house made beef patty with cheddar cheese, caramelised onion, tomato, salad greens, pickles, burger sauce & sweet chili 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 Dijon vinaigrette. Add: Tofu or Grilled Halloumi +\$5	GFO/VGO/DFO/ V	\$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 puree, spicy pepitas & fresh coriander.	VG/GF	\$26
Slow Braised Pulled Lamb Shoulder Ciabatta with whipped feta, rocket salad, roasted capsicum, and 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, and mango chutney. Served with toasted pita bread.	VG/GFO	\$26
Chefs 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 XPA	\$7
Bells Beach Hazy Pale	\$8
Harcourt Sparkling Apple Juice	\$6

Hot Drinks

AXIL Coffee Roasters

Café Latte	\$5.00
Cappuccino	\$5.00
Flat White	\$5.00
Espresso	\$4.00
Double Espresso	\$4.50
Long Black	\$4.50
Short Macchiato	\$4.50
Long Macchiato	\$5.00
Piccolo Latte	\$4.50
Mocha	\$5.50
Dirty Chai	\$5.50

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

