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**
Pork Belly Bites tossed in a sweet soy sauce dressing, topped with sesame seeds & spring onion.	GFO/DF	**$18**
Large Bowl of Hot Chips with tomato sauce. **Add: Gravy & Cheese +$5**	GF/DF/VG	**$14**
Jamón Loaded Chips golden chips topped with creamy sesame mayo, layered with premium prosciutto and finished with freshly grated Parmesan cheese.	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, bacon onion jam, tomato, salad greens, green herb mayo on a sesame seed bun. Served with chips. **Gluten Free bun +$2**	GFO/DFO	**$28**
Quinoa & Beetroot Salad with red grapes, salad greens, topped with goat cheese, roasted hazelnut, and tossed in a Dijon vinaigrette. **Add: Tofu or Smoked Salmon +$5**	V/GF/ VGO/DFO	**$25**
Roast Pumpkin & Burrata Cheese on tzatziki sauce, topped with roasted hazelnuts, chilli-honey butter dressing and crispy sage. Served with focaccia bread.	V/GF	**$26**
Slow Braised Pulled Lamb Shoulder Ciabatta with tzatziki sauce, rocket salad, pickled onion. Served with chips. **Gluten Free bun +$2**	DF/GFO	**$28**
Chicken Schnitzel with chips, side salad, & fresh lemon.		**$28**
Falafel Salad Bowl with tzatziki sauce, salad greens, quinoa, cucumber, pickled onion, tahini dressing. Served with corn tortillas.	DF/VG/ GFO	**$26**
Pan fried Barramundi fish on creamy cauliflower purée, roasted sweet potatoes & asparagus, topped with almond flakes.	GF	**$28**

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

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

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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
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

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