



CHEESE FONDUE

vegan three cheese fondue, housemade
vegan cheese, vegan cheddar, vegan mozzarella, fresh sourdough
small \$17/large \$39

four cheese fondue, mozzarella, smoked
cheese, aged cheddar, parmesan, fresh sourdough
small \$17/large \$39

add market vegetables small \$9 **or** large \$14
add chunky fries small \$9 **or** large \$14
add smoked chorizo small \$9 **or** large \$14
small = serves 1-2 / large = serves 3+

SMALL PLATES

from 4pm

sticky soy-sesame **cauliflower**, spring
onions, sesame seeds, soy aioli \$14

jalapeno-corn poppers, guacamole \$14

garlic butter **charred market vegetables**,
crispy chickpeas, roasted red pepper hummus \$14

peri peri **prawns**, paprika aioli, lemon \$16

pan-fried halloumi, hazelnut dukkah, rocket,
beetroot purée, lemon \$16

creole-spiced **popcorn chicken**, herbs, smoky
mayonnaise \$16

loaded chunky fries, cheese, bacon, sriracha
sauce, sour cream, crispy shallots, chives \$17

vegan loaded fries, vegan cheese,
vegan sour cream, sriracha, shallots, chives \$17

nachos, black beans, cheese, tomato salsa,
guacamole, coriander, sour cream \$19

vegan nachos, black beans, vegan cheese,
tomato salsa, guacamole, coriander, vegan sour cream \$19

create your own **platter**
three small plates for \$44
four small plates for \$56



BIG PLATES

from 5.30pm

gf, df burger bun available **add** \$3

vegan fried chicken burger, fried vegan 'chicken', maple-facon,
vegan cheese, lettuce, dill pickles, smoky mayo, sesame bun, chunky fries, vegan aioli \$26 (can't be gluten-free)
wine match: matahiwi blanc de blanc

buttermilk fried chicken burger, maple-bacon, cheese, shredded
lettuce, dill pickles, smoky mayo, milk bun, chunky fries \$26
gluten-free option with grilled chicken breast & a gluten-free bun +\$3
wine match: monowai chardonnay

beer-battered market **fish burger**, red cabbage slaw, house tartare sauce,
pickles, melted cheese, red onion, chilli jam, sesame bun, chunky fries \$26
beer match: draft lager or pilsner

babylon royale with cheese burger, free-range bacon, cheddar, onion
rings, lettuce, bourbon bbq sauce, pickles, aioli, milk bun, chunky fries \$26
beer match: draft APA

beer-battered market **fish & chips**, tartare sauce, tomato sauce, red
cabbage slaw, lemon wedge \$28
beer match: garage project beer

winter salad, charred winter vegetables, puy lentils, rocket, feta,
toasted seeds, herb vinaigrette, pickled beets & shallots, avocado-garlic purée **with** herbed chicken **or** vegan 'chicken' & 'feta' \$28
wine match: grey wackie pinot gris

eggplant parmigiana, vegan mozzarella, marinara sauce, market
greens, pesto, balsamic reduction, cashew parmesan \$30
wine match: envyfol gsm grenache/syrah

hoisin-plum glazed **pork rib rack**, potato purée, asian greens, crispy
shallots, black sesame seeds \$31
wine match: fromm pinot noir

herb-nut crusted **market fish**, market vegetables, mashed potato, charred
lemon, dill-caper beurre blanc \$32
wine match: amisfield dry riesling

eye fillet steak, charred baby onions, potato purée, market
vegetables, portobello mushroom-peppercorn sauce \$34
wine match: matawhero merlot/malbec

SIDES

mashed potato, jus \$9

market green vegetables \$10

house salad, citrus dressing, toasted seeds \$9

curly fries, aioli, tomato sauce \$14

chunky fries, aioli, tomato sauce \$13

DESSERTS

match any dessert with port, sherry,
or a single malt whisky

old school **banana split**, vanilla ice cream,
chocolate sauce, cream, pink wafer, nuts \$14

sticky date pudding, bourbon butterscotch sauce,
vanilla ice cream, granola crumble \$14

warm chocolate **brownie**, salted caramel sauce,
vanilla ice cream, dark chocolate sauce, peanut brittle \$14

spiced **pear-apple crumble**, oat-almond topping,
coconut custard, vanilla bean ice cream \$14

DESSERT FONDUE



match dessert fondues with
port, sherry, or a single malt whisky

dippers: chocolate brownie / marshmallows
banana / fresh fruit / oreos

whittaker's dark chocolate fondue,
your choice of two dippers
small \$18/large \$39

salted caramel fondue,
your choice of two dippers
small \$17/large \$38

snickers bar fondue, dark chocolate, caramel,
peanut butter, your choice of two dippers
small \$18/large \$39

add frangelico, baileys irish cream or
crème de menthe to any fondue

Please let your waitperson know if you have food intolerances

vegetarian vegan gluten free dairy free nut free garlic free onion free

*on request



note: we can't claim any dishes are celiac 'safe'

byo (wine only) \$7 per person.
available with a main or equivalent purchase