



## 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, lemon \$14

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

spiced **pan-fried prawns**, mint yoghurt, nigella   
seeds, curry leaves \$16

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

malaysian **popcorn chicken**, thai basil aioli \$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, sriracha 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, sriracha 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, smoky tartare sauce,   
pickles, melted cheese, red onion, chilli jam, sesame bun, chunky fries \$26  
beer match: draft lager or pilsner

**babylon royale with cheese**, 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

**summer salad**, shredded lettuce, carrots, red cabbage, sprouts, charred   
broccoli, peanuts, seeds, crispy shallots, soy-sesame-ginger dressing,  
thai basil emulsion **with** spiced chicken **or** spiced 'vegan chicken' \$28  
wine match: grey wackie pinot gris

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

hoisin-orange glazed **pork rib rack**, spiced rice, asian greens, spring   
onions, crispy shallots, black sesame seeds \$31  
wine match: fromm pinot noir

parmesan-crusted **market fish**, smoked tomato cream, charred   
vegetables, mashed potato, crispy capers \$32  
wine match: amisfield dry riesling

slow-cooked **beef cheek**, salsa rosa, charred greens, parmesan   
polenta, crispy spanish onions, pedro ximenez jus \$33  
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, roasted nuts \$13

**mocha brownie**, warm chocolate brownie,   
espresso syrup, coffee-marscapone, chocolate  
sauce, popcorn, chocolate gelato \$14

**lemon curd tart**, citrus crème fraiche, coconut   
crumb, freeze-dried raspberries, fresh berries \$14

**banoffee-chocolate cheesecake**, chocolate crumb,   
banana, toffee sauce, whipped cream, chocolate  
shavings \$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