



## CHEESE FONDUE

**beer & aged cheddar cheese** fondue -  
fresh sourdough   
small \$16/large \$34

**vegan three cheese** fondue - cashew cheese,  
smoked cheddar, mozzarella, fresh sourdough  
small \$16/large \$34

**four cheese** fondue - mozzarella, smoked havarti,  
aged cheddar, parmesan, fresh sourdough  
small \$16/large \$34

**add** vegetable batons small \$4/large \$7  
**add** smoked chorizo small \$6/large \$13

small = serves 1-2 / large = serves 3+

## SMALL PLATES

from 4pm

**crispy turmeric-spiced cauliflower**,  
cumin seeds, harissa aioli \$13

**sweet corn poppers**, guacamole,  
lime \$13

**vegan peking 'duck' pancakes**,   
red cabbage, orange segments, spiced plum sauce,  
spring onions \$13

**salt & szechuan pepper calamari**,   
sriracha mayonnaise \$14

**dukkah-crust halloumi fries**,   
beetroot puree, lemon \$14.5

buttermilk fried **popcorn chicken**,   
sriracha aioli \$14.5

**nachos**, corn chips, black beans,   
cheese, tomato salsa, guacamole,  
coriander, sour cream \$16

**vegan nachos** corn chips, black beans,   
vegan cheese, tomato salsa, guacamole,  
coriander, vegan sour cream \$16.5

create your own **platter**  
three small plates for \$38  
four small plates for \$48



## BIG PLATES

from 5.30pm

gf, df, paleo burger bun available add \$2

**babylon buttermilk fried chicken burger**, maple-bacon jam, american cheese,  
lettuce, tomato, pickles, chipotle mayo, milk bun, curly fries \$24.5   
beer match: garage project hapi daze pacific pale ale

**vegan fried 'chicken' burger**, maple-chilli jam, vegan cheddar cheese, lettuce,   
tomato, pickles, vegan chipotle mayo, sesame bun, curly fries \$24.5  
beer match: garage project hapi daze pacific pale ale

try our wellington on a plate burgers - **the comeback [short] rib**, or **the comeback [vegan] rib**. ask for the woap menu for more details

craft beer-battered market **fish & hand-cut chips**, tartare sauce,   
tomato sauce, salad, lemon wedge \$25  
beer match: double vision repeat offender pilsner

**winter salad bowl** - roasted parsnip, pear, shaved fennel, quinoa,   
salad greens, pickled beetroot, maple-spiced nuts, crispy rosemary,  
avocado-herb dressing **with** pulled herbed chicken **or** shredded vegan 'duck' \$26  
beer match: liberty divine wind japanese lager

baked **eggplant involtini**, cashew nut mozzarella, arrabbiata sauce,   
wilted greens, vegan pesto, toasted almonds \$26  
wine match: spy valley sauvignon blanc

pan-fried **market fish**, dill hollandaise, creamy mash, grilled lemon,   
wilted spinach, crispy capers \$28  
wine match: matahiwi chardonnay

slow-roasted **pork belly**, quince-pear compote, garlic mash, sauteed greens,   
crackling, quince jus \$29  
wine match: lake Hayes pinot noir

**fillet steak**, crispy shallots, gruyere-parmesan gratin, seasonal greens, jus \$32   
wine match: guigal cotes du rhone

## SIDES

**mashed potatoes**, gravy \$8

**wilted greens**, toasted almonds \$8

parmesan-gruyere **gratin** \$8

**curly fries**, aioli, tomato sauce \$10

**hand-cut chips**, aioli, tomato sauce \$10

## DESSERTS

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

**banana split**, vanilla ice cream,   
chocolate sauce, cream, roasted peanuts \$12

warm dark **chocolate brownie**,   
chocolate sauce, salted caramel, vanilla bean ice cream,  
toasted hazelnuts \$12

**plum-pear crumble**, custard,   
vanilla bean ice cream, almonds \$12.5

5 spice **sticky date pudding**, butterscotch sauce,   
vanilla bean ice cream, granola \$12.5

## DESSERT FONDUE



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

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

**whittaker's dark chocolate** fondue,   
your choice of two dippers  
small \$16/large \$35

**salted caramel** fondue,   
your choice of two dippers  
small \$16/large \$35

**snickers bar** fondue - melted chocolate, caramel,   
peanut butter, your choice of two dippers  
small \$16/large \$35

add frangelico, baileys irish cream or  
crème de menthe to any fondue  
small \$6/large \$13

small = serves 1-2 / large = serves 3+

Please let your waitperson know if you have food intolerances

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

\*on request

bvo \$5 per person (wine only) - available with any  
main or equivalent purchase



