



## CHEESE FONDUE

from 4pm

**vegan three cheese** fondue - housemade   
vegan cheese, vegan cheddar, vegan mozzarella, fresh sourdough  
small \$17/large \$37

**four cheese** fondue - mozzarella, smoked   
cheese, aged cheddar, parmesan, fresh sourdough  
small \$17/large \$37

**add** extra bread small \$4 **or** large \$8   
**add** market vegetables small \$8 **or** large \$12   
**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**, soy aioli,   
spring onions \$13

**jalapeno-'cheddar' corn poppers**, smashed   
avocado, lime \$14

**charred market vegetables**, crispy chickpeas,   
cauliflower hummus, herb gremolata \$14

**pan-fried prawns**, kashmiri chilli, garlic, nigella   
seeds, crispy curry leaves, mint yoghurt \$16

**popcorn chicken**, sriracha mayonnaise \$16

**grilled halloumi**, beetroot purée, hazelnut dukkah,   
micro-cress, lemon \$16

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

**vegan loaded fries**, vegan 'cheese',   
vegan 'sour cream', sriracha sauce, crispy 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 \$41  
four small plates for \$55



## BIG PLATES

from 5.30pm

beer-battered **fish burger**, red cabbage slaw, smoky tartare sauce, pickles,   
melted cheese, chilli jam, red onion, sesame bun, chunky fries \$25  
beer match: house draft lager

babylon **buttermilk fried chicken burger** **or** **vegan fried 'chicken'**   
**burger**, maple-bacon (or maple-facon), cheese, lettuce, tomato relish,  
dill pickles, sriracha mayo, milk bun (or sesame bun), chunky fries \$25  
**gluten-free** with grilled chicken breast & paleo bun +\$3 (the vegan burger cannot be gf)  
wine match: matahiwi chardonnay

**royale with cheese**, wagyu beef patty, free-range bacon, cheddar, onion   
rings, lettuce, bourbon bbq sauce, pickles, aioli, milk bun, chunky fries \$26  
**gluten-free** with a paleo bun & no onion rings +3  
beer match: panhead supercharger APA

beer-battered market **fish & chips**, smoky tartare sauce, tomato sauce,   
red cabbage slaw, lemon wedge \$27.5  
beer match: garage project 'beer'

**summer salad** salad greens, shredded carrot, red cabbage, zucchini   
ribbons, crispy chickpeas, walnuts, pickled blackberry vinaigrette **with**  
shredded chicken & crumbled feta **or** vegan 'chicken' & vegan 'feta' \$28  
wine match: man o' war pinot gris

**eggplant cannelloni** vegan mozzarella, arrabiata sauce, market   
greens, chive pesto, toasted almonds \$28  
wine match: envyfol gsm grenache/syrah

sticky five-spiced **pork belly**, potato purée, choy sum, crispy shallots,   
crackling, jus \$31  
wine match: margrain pinot noir

**parmesan-herb crusted market fish**, creamy mash, market vegetables,   
saffron hollandaise, crispy capers \$31  
wine match: amisfield dry riesling

**fillet steak**, chimichurri béarnaise, skillet rösti,   
market vegetables, crispy beetroot, beef jus \$34  
wine match: matawhero merlot/malbec

## SIDES

**mashed potatoes**, gravy \$9

**market green vegetables** \$10

**house salad**, citrus dressing, toasted seeds \$9

**curly fries**, aioli, tomato sauce \$13

**chunky fries**, aioli, tomato sauce \$12

## 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

**lemon pie**, coconut crust, summer berries,   
plum-berry purée, crème fraîche, meringue shards  
\$13

**white chocolate-macadamia nut cheesecake**,   
toffee sauce, white chocolate curls, caramel  
popcorn \$13

**tiramisu brownie**, marsala doused brownie,   
espresso 'mascarpone', chocolate sauce, vanilla  
ice cream, chocolate soil \$13

## 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 \$17/large \$37

**salted caramel** fondue,   
your choice of two dippers  
small \$17/large \$37

**snickers bar** fondue - dark chocolate, caramel,   
peanut butter, your choice of two dippers  
small \$17/large \$37

**add** frangelico, baileys irish cream or  
kahlua to any fondue small \$8 **or** large \$16  
**add** 1 extra dipper small \$4 **or** large \$8

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

