



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 **or** large \$7
add hand-cut fries small \$5 **or** large \$9
add smoked chorizo small \$6 **or** large \$13
small = serves 1-2 / large = serves 3+

SMALL PLATES

from 4pm

roasted-spiced cauliflower, cumin
seeds, harissa aioli \$13

sweetcorn poppers, avocado smash, lime \$13

salt & szechuan pepper calamari,
chilli mayonnaise \$14

pan-fried prawns, kashmiri chilli, garlic,
nigella seeds, crispy curry leaves, mint yoghurt \$15

dukkah-crust **halloumi fries**, beetroot puree,
lemon \$15

popcorn buttermilk fried chicken, chipotle aioli \$15

loaded fries, hand-cut chips, cheese, bacon
crumbs, sweet chilli, sour cream, chives \$16
veganise with vegan cheese,
vegan sour cream, no bacon \$16

nachos, black beans, cheese, tomato salsa,
avocado smash, coriander, sour cream \$16
veganise with vegan cheese,
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

vegan fried chicken burger, southern fried seitan 'chicken', maple-chilli jam,
vegan cheese, lettuce, tomato, dill pickles, vegan chipotle mayonnaise, sesame
bun, curly fries \$24.5 (cannot be gluten-free)
cider match: bach life apple cider

southern fried chicken burger, maple-bacon jam, american cheddar, lettuce,
tomato, dill pickles, chipotle mayonnaise, milk bun, curly fries \$24.5
beer match: panhead supercharger apa

babylon royale with cheese, angus beef patty, island bay free-range bacon, *
cheddar, tobacco onions, lettuce, tomato, bourbon bbq sauce, aioli, milk bun,
curly fries \$25
beer match: mean doses ipa

beer-battered market **fish & hand-cut chips**, tartare sauce, tomato sauce,
salad, lemon wedge \$25
beer match: gisborne gold

winter salad bowl - baby salad greens, roasted parsnip, shaved fennel, *
green apple, quinoa, spiced walnuts, crispy rosemary, pickled beetroot,
avocado-garlic dressing **with** herb-marinated shredded chicken **or** shredded
vegan sunfed 'chicken' \$26
wine match: terra sancta 'mysterious diggings' rose

eggplant involtini, cashew nut mozzarella, arrabbiata sauce, wilted greens, *
vegan pesto, toasted almonds \$27
wine match: matahiwi chardonnay

pan-fried **market fish**, white bean cassoulet, winter greens, herb-caper
hollandaise, romesco \$29
wine match: man o' war pinot gris

slow-roasted **pork belly**, white wine poached pear, garlic mash, wilted greens,
crackling, pear-cider jus \$30
wine match: ted pinot noir

fillet steak, truffle butter, onion strings, parmesan gratin, seasonal vegetables,
red wine jus \$33
wine match: guigal cotes du rhone syrah/grenache

SIDES

mashed potatoes, gravy \$8

parmesan gratin \$8

wilted greens, spinach, silverbeet, hollandaise \$8

seasonal vegetables, truffle butter, toasted almonds \$9 *

house salad, citrus dressing, toasted walnuts \$7 *

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

old school **banana split**, * *
vanilla ice cream, chocolate sauce,
cream, roasted nuts \$12

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

chai spiced **apple-pear crumble**, custard, * * * *
vanilla bean ice cream, toasted almonds \$13

5 spice **sticky date pudding**, butterscotch sauce, * * * *
granola, vanilla bean ice cream \$13

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

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 are not able to cater for people with severe allergies
such as celiac disease.



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

