







## CHEESE FONDUE


**vegan three cheese** fondue, housemade \*  
vegan cheese, vegan cheddar, vegan  
mozzarella, fresh sourdough  
small \$18/large \$39

**four cheese** fondue, mozzarella, smoked \*  
cheese, aged cheddar, parmesan, fresh  
sourdough  
small \$18/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 


curried coconut **prawns**, smoked yoghurt, black   
mustard seeds, curry leaves \$16


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

spiced **popcorn chicken**, smoky mayonnaise \$16

**loaded chunky fries**, cheese, bacon, sriracha   
sauce, sour cream, crispy shallots, chives \$18

**vegan loaded fries**, vegan cheese,   
vegan sour cream, sriracha, shallots, chives \$18

**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, seeded brioche 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, seeded brioche 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, seeded 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, brioche bun, chunky fries \$26  
beer match: draft pale ale


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

**poke bowl** shredded carrots, cabbage, housemade kimchi, avocado,   
cucumber, wild rice, edamame, toasted sesame dressing, sprouts,  
sesame seeds **with** shredded chicken **or** marinated tofu \$28  
wine match: greywacke pinot gris

**eggplant & zucchini gratin**, vegan mozzarella, béchamel, sundried   
tomato arrabiatta sauce, wilted greens, pesto, cashew parmesan \$30  
wine match: envyfol gsm grenache/syrah

sticky **pork rib rack**, mashed potato, asian greens, spring onions, crispy   
shallots, black sesame seeds \$31  
wine match: fromm pinot noir


almond-herb crusted **market fish**, romesco cream, charred vegetables,   
mashed potato, crispy capers \$32  
wine match: misty cove reisling


**fillet steak**, truffled mushroom duxelle, potato galette,   
charred market vegetables, peppercorn sauce \$33  
wine match: riccitelli 'hey malbec' malbec


## SIDES

**mashed potato**, jus \$9 

**market green vegetables** \$10 

**house salad**, herb 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, nuts, pink wafer \$13

**loaded brownie** warm chocolate brownie,   
bourbon-butterscotch sauce, chocolate ganache,  
vanilla bean ice cream, whipped cream, candied  
walnuts \$14

**lemon curd tart**, citrus crème fraîche, coconut   
crumble, plum-berry compote \$14


**white chocolate-honeycomb cheesecake**,   
chocolate soil, honeycomb & chocolate ice cream  
\$15


## DESSERT FONDUE




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

**dippers:** chocolate brownie   
banana  / marshmallows   
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 \$18/large \$39

**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

