



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, creamy green harissa \$14

chilli-garlic **prawns**, toasted herb crumb, green aioli
\$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 pilsner or lager

babylon royale with cheese, wagyu beef patty, bacon, cheddar,
onion rings, lettuce, bourbo bbq sauce,
pickles, aioli, brioche bun, chunky fries \$27
beer match: draft pale ale or hazy

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

winter salad bowl - rocket, crispy kale, roast sweet potato, pickled
beetroot, puy lentils, crispy chickpeas, avocado-ranch dressing,
toasted seeds **with** shredded chicken **or** shredded vegan 'chicken' \$29
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 star anise wuxi **pork rib rack**, mashed potato, asian greens,
spring onions, crispy shallots, black sesame seeds \$32
wine match: fromm pinot noir

herb crusted **market fish**, green harissa cream sauce, charred market
vegetables, mashed potato, crispy capers \$32
wine match: misty cove reisling

fillet steak, umami butter, potato galette, charred market
vegetables, sweet potato crisps, brandy diane jus \$34
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

sticky date pudding, butterscotch sauce,
vanilla bean ice cream, walnut crumble \$14

loaded brownie, warm chocolate brownie,
salted caramel, vanilla ice cream, whipped cream,
chocolate-frangelico sauce, hazelnuts \$15

spiced **apple crumble**, coconut custard,
vanilla bean ice cream, almond crumble \$15

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 \$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 + \$9

Please let your waitperson know if you have food intolerances



*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

