

PIZZA From the big oven.

Diavola – Spicy pepperoni, bacon & jalapeños	\$22
Pulled pork – Pulled pork, pineapple chutney and mozzarella cheese	\$22
Margherita– Fresh tomato, basil & buffalo mozzarella.....	\$19
Chicken – Smoked chicken, prosciutto, pesto and rocket.....	\$22
Mushroom – Field, enoki and shitake mushrooms, persian fetta & truffle oil.....	\$23
BBQ – Salami, bacon, pepperoni, mushroom, spanish onion, olives & BBQ sauce.....	\$23
Portofino – Prawns, spinach, spanish onion & bacon	\$23
Garlic Pizza Bread – Garlic and herbs on pizza base.....	\$10
Calzone – with spinach, ricotta and eggplant.....	\$23

***Gluten free pizza bases available**

SMALL PLATES Just to peck on.

Warm local olives, chorizo & danish fetta, pesto & parmesan bread.....	\$15
Crispy squid tentacles, chilli salt, panzanella salad.....	\$15.5
Buttermilk fried chicken, baked corn, tomato & coriander salsa, soft tortilla, ranch aioli..	\$15.5
Curried sweet potato croquette, spicy dried roast chick peas, salsa verde.....	\$15.5
Steamed bao buns, sesame chicken, beanshoots, pickled carrot, chilli, fried shallots & peanuts	\$15
Chilli Mussels steamed in a spicy tomato fondu, fresh herbs & sour dough bread	\$26

SALADS & SIDES Greens and Co.

Elotes Callejeros - spiced corn cob with sharp cheese, lime and coriander	\$10.5
Wedges, sweet chilli, sour cream	\$12
Sweet potato fries, aioli.....	\$14
Bumnuts, beer battered jalapeños filled with cream cheese.....	\$10
Caesar salad - baby cos, continental bacon, shaved parmesan, boiled egg, garlic croutons with caesar dressing	\$19
Greek salad.....	\$14
Garden salad	\$12
Add Grilled Chicken or Smoked Salmon	\$6

BIG PLATES Feeling more peckish?

The Pecking Plate - Chicken liver pate, warm chorizo, aged cheddar, pistachio & pork terrine, smoked tomato chutney, sourdough	Plate for 1 or 2 \$17/\$30
Beer battered Shark Bay Whiting, chips & garden salad.....	\$26
Slow cooked Pork Belly, truffle mash, mushroom sauce, crispy crackle	\$32
350Gms dry aged pitch black rump, carrot puree, bacon, parmesan & chive potato cake, red wine & tomato butter	\$34
Slow braised Moroccan lamb shoulder, spiced cous cous, pumpkin puree & minted yoghurt	\$33
Hen house chicken parmy, smoked ham, semi dried tomato fondu, chips & salad ...	\$27
American style beef burger, charcoal bun, bacon jam, jalapeño mayo, Mexi cheese & chips.....	\$26
Crumbed field mushroom burger, mushrooms filled with sweet potato, danish fetta, spinach & pinenuts, truffle aioli & chips.....	\$23

KIDS Chicks at play! Add juice and icy pole!.....

Chicken Nuggets, chips & salad.....	\$10
Fish & chips	\$10
Spaghetti Napoli.....	\$10
Ham, cheese & pineapple pizza	\$10

DESSERT Don't be a chicken!

Chocolate crème brulee, orange caramel	\$12
Eton mess - passionfruit meringue, cream, seasonal fruits.....	\$12
Warm spiced rum & banana trifle, coconut icecream.....	\$12

* We will endeavour to cater for specialist dietary requirements
but due to the high volume nature of our kitchens we cannot
guarantee 100% compliance.

* 10% surcharge will apply on public holidays.

