

FOOD MENU AVAILABLE UNTIL 10PM. DISHES IN RED AVAILABLE UNTIL 1AM (LATE NIGHT MENU)

SNACKS

SALTY N SWEET SPICED NUTS *DF/GF/V* 10

WARM LOCAL OLIVES *DF/GF/VEGE* 10

OYSTER *DF/GF* 8
green apple, fermented cucumber

HOUSE MADE FOCACCIA 7
cultured butter

SMALL PLATES

THICK CUT FRIES *DFO/GF/VO* 14
béarnaise sauce, ketchup

LADY BUTCHER FREE RANGE COPPA *GF* 27
stone fruit, rocket, pickled beets

SOY PORK BELLY BITES *DF/GF* 23
sriracha aioli, shallots, sesame

CAULIFLOWER TEXTURES *GF/DF/V* 20
harissa salt, lime aioli

FRIED CHICKEN *GF* 23
bourbon maple syrup, chilli mayo,
bread & butter pickles

SCALLOPS *GF* 29
parsnip puree, curried raisin dressing,
crispy pork belly

STRACCIATELLA *GFO/V* 25
tomato agrodolce, house bread, sumac dust

BEETROOT HUMMUS *DF/V* 20
hazelnut dukkah, roast garlic oil,
fried chickpeas, paratha

ICEBERG WEDGE *DFO/GF/VEGEO/VO* 14
ranch dressing, pangrattato

BAKED EGGPLANT *DFO/GF/VEGE/VO* 22
buffalo feta, matbucha, mint

SOMETHING LARGER

LAMB SHANK 35
curried kumura, lentils, confit carrots,
preserved lemon chermoula

BEER BATTERED FISH & CHIPS *DF/GFO* 32
green salad, romesco

DUCK BREAST *DF* 40
triple cooked agrias, plum puree,
pickled raisins, winter greens

WAGYU RUMP *DFO/GF* 40
café de Paris butter, beef croquettes,
pumpkin mash, greens

BEEF CHEEK PITHIVER *DF* 32
champ, baby carrots, jus

BEEF BURGER *DFO/GFO* 29
smoked cheddar, bacon jam, iceberg lettuce

MAPLE CHICKEN BURGER *GFO/DFO* 28
cheddar cheese, sriracha mayo, lettuce leaves

VEGAN BURGER *GFO* 26
black bean patty, matbucha, vegan cheese,
lime aioli

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— O.G.B PLATTER | 65 —

selection of meats, cheese, pickled vegetables, breads, dips

— PUB PLATTER | 75 —

fried chicken, pork belly bites, cauliflower textures, beetroot hummus, paratha

— VEGAN PLATTER | 45 —

vegan chorizo, black bean falafel, cashew nut butter cheddar,
pickled vege, olives, house bread

— CHEESE BOARD —

served with artisan crackers and fresh fruit

[add your choice of cheeses below]

MERCER CHEESE WALNUT & FENUGREEK GOUDA | 15

w/ pear mostarda

BARRYS BAY PENINSULAR BLUE | 14

w/ honey comb

LITTLE RIVER BRIE DE MOUTERE | 13

w/ fig & apple jam

CRANKY GOAT CULLENSVILLE GOLD | 15

w/ beetroot gel

BARRYS BAY WAINUI CHEDDAR | 14

w/ red onion chutney

— DESSERT —

WARM HAZELNUT BROWN BUTTER TART | 18

caramelised pear, yogurt ice cream

DARK CHOCOLATE CREAMEUX | 18

pistachio financier, rhubarb *GF*

VANILLA & CHOCOLATE ICE CREAM SANDWICH | 18

salted caramel

LIME & COCONUT PANNACOTTA | 18

mango, pineapple, mint *GF/DF/V*

CHOCOLATE DRAMBUIE TRUFFLE | 7