

PIZZA

MARGHERITA LOVERS
Tomato sauce, mozzarella with pesto

PEPPERONI MADNESS
\$22

Pepperoni, tomato sauce and mozzarella

THREE CHEESE
Mozzarella, Parmesan and Cheddar

CLASSIC BUFFALO CHICKEN

Tomato sauce, mozzarella, marinated
chicken with classic buffalo sauce

HAWAIIAN \$25

Tomato sauce, sweet ham and salami, compressed pineapple and mozzarella

CLASSIC PLATTER

- GARLIC BREAD WITH CONFIT GARLIC BUTTER
- JALAPEÑO BITES
 WITH AIOLI
- SALAMI
- CHICKEN BITES
 WITH KOREAN BBQ
 SAUCE
- SQUID
- BOWL OF FRIES WITH KETCHUP AND AIOLI
- PICKLES



VEGAN PLATTER

\$22

\$25

- GARLIC BREAD WITH VEGAN CONFIT GARLIC BUTTER
- POLENTA WITH VEGAN PESTO MAYO
- FALAFEL BITES
- VEGAN NUGGETS
- PICKLES
- BOWL OF KUMARA CHIPS WITH SWEET CHILLI SAUCE



SPECIALITY

BEEF LASAGNE

Tomato base sauce, basil, mornay sauce and mozzarella served with confit garlic and Dijon bread

BAKED MAC AND CHEESE

Elbow pasta, cheddar, mozzarella and parmesan with nutmeg

SNACK ATTACK

GARLIC BREAD
Confit garlic with Dijon
mustard and mozzarella (VE)

NUDE FRIES \$11
Served with Aioli and
Ketchup (GF VE -V on req)

GRAVY CHEESY FRIES \$13
Beef jus and mozzarella (GF)

LOADED FRIES
Pork cracklings, cheese, epic
sauce, pickled onions and
salsa Verde (GF)

CHEESY CORN DOG
Korean style fried battered
mozzarella, sugar coated with
mustard and epic sauce (VE)

FRIED CALAMARI \$18
Served with tartare sauce (DF)

JALAPEÑO BITES \$15
Fried crumbed jalapeños stuffed

with cheese with pickled onions served with aioli (VE)

POLENTA STICKS \$12
Fried polenta with vegan
pesto mayo (GF V)

KUMARA CHIPS \$12
Served with sweet and spicy sauce (GF V)

KOREAN CHICKEN \$16 CHIPEES

Korean BBQ sauce, sweet and chilli sauce served with kewpie mayo

FALAFEL BITES \$16 Served with vegan pesto mayo (V)

HOT FUDGE BISCOFF BROWNIES

Served with hazelnut chocolate syrup, Biscoff dust and drunken cherries (VE)