

BAR SNACKS

FROM 4PM

(GF) GLUTEN FREE

(V) VEGETARIAN

(DF) DAIRY FREE

BREAD AND HUMMUS (V) 12.0

SLICED BREAD SERVED WITH HOMEMADE DIP OF SESAME SEEDS AND CHICKPEAS.

LOW & SLOW PORK RIBS (GF) (DF) 28.5

BABY PORK RIBS SEASONED OVERNIGHT AND SMOTHERED IN OUR SMOKY BBQ & SESAME SEED SAUCE, SERVED WITH FRIES AND GARNISH SALAD.

SALT 'N' PEPPER SQUID (DF) 17.0

TENDER SEASONED SQUID SERVED WITH GARLIC AIOLI AND LEMON.

MAKE IT DOUBLE \$28

FRIES (GF) (DF) 8.0

BATTERED ONION RINGS (V) 8

KUMARA FRIES WITH AIOLI 10

POTATO WEDGES (V) 10

WITH SWEET CHILLI AND SOUR CREAM.

ADD CHEESE AND BACON \$4

GARLIC BREAD (V) 8

OVEN BAKED WITH A LASHING OF GARLIC BUTTER.

ADD CHEESE \$2

THE MEZZE

HUMMUS, RELISH, BREAD, GARLIC AIOLI, OLIVES, AND CHILLI SAUCE.

FALAFEL (V) 21

CAJUN SAUSAGE 25.5

CRUMBED CHICKEN 25

MARINATED BEEF 26

CAJUN PRAWNS (GF) 18

SAUTÉED 5 TIGER PRAWNS IN CAJUN BUTTER SERVED WITH GARNISH SALAD.

VEGETABLE SAMOSAS (V) 15.5

MINI CURRIED SAMOSAS STUFFED WITH POTATO, ONION, GREEN PEAS AND SERVED WITH MANGO CURRY SAUCE.