

SASQUATCH

SNACKS 16

FRIED SQUID GF DF
w chilli aioli

KARAAGE CHICKEN GF DF
w zesty lemon kewpie

VEGGIE DUMPLINGS V PB DF
w sweet soy sauce

MORE SAUCE 2

OG hot sauce, maple aioli, chilli mayo, garlic & chilli oil, kewpie, bbq, blazing inferno, blue cheese, chicken gravy

TAPAS 14

EDAMAME PB GF
w house made garlic chilli oil

ONION TINGS V GF PBO
w maple syrup and kewpie

GREEN SALSA PB GF
w fresh fried corn chips

FALAFEL PB GF
w tzatziki & lemon

SIDES 14

WAFFLE FRIES GF V PBO
w maple aioli

MAC N CHEESE V
w panko gratin

SEASONAL ROAST VEG V PB GF
ask staff for current selection

RICE NOODLE SALAD GF V
rice noodles, pickled carrots, cucumber, coriander, edamame

POUTINE 20

**FRIES, REAL CHEESE
CURDS & CHICKEN GRAVY**

+ Pulled
Pork 6

+ Pulled
Lamb 6

GARLIC BREAD 9

**CLASSIC GARLIC BREAD
TOPPED W CHEESE** V

PIZZAS

29 CHEESEBURGER GFO
ground beef, bacon, "Picklehead"
pickles, ketchup & mustard

26 HAWAI'I MAOLI GFO
grilled fresh pineapple, house
made roast pork belly pancetta

27 JAPANESE CHICKEN GFO
fried karaage chicken w chilli
jam, kewpie, fresh shallots
& sesame

27 PULLED PORK GFO
slow cooked pulled pork, onion
& house bbq sauce

28 THE TRIO GFO
ground beef, pancetta, pepperoni
& house made bbq sauce

29 GREEK LAMB GFO
pulled lamb, onion, feta & rocket
drizzled with housemade tzatziki

27 'SHROOM V PBO GFO
roast mushrooms, truffled
shiitake tapenade, rocket &
shaved manchego

27 MAPLE PUMPKIN V PBO GFO
roast pumpkin, red onion, feta,
rocket & pepitas

VEGAN CHEESE \$2 | GLUTEN FREE BASE \$3

WINGS

8 WINGS
FOR \$12

16 WINGS
FOR \$20

24 WINGS
FOR \$28

MILD
DRY SPICE

HOUSE
BBQ

BUFFALO

GF - gluten free
PB - plant based
V - vegetarian
O - option

RED

| | |
|----------------------------------------------|--------------|
| SHIRAZ | 12 / 20 / 55 |
| Jericho S3 — McLaren Vale | |
| CABERNET SAUVIGNON | 13 / 21 / 60 |
| Fiorini Chianti Superiore — Tuscany, Italy | |
| PINOT NOIR | 14 / 23 / 65 |
| Noisy Ritual — Geelong, Vic | |
| ROSÉ | 12 / 19 / 55 |
| Maison Breban "Villa AIX" — Provence, France | |

WHITE

| | |
|-------------------------------|--------------|
| MOSCATO | 10 / 16 / 45 |
| Mt Trio — Porungurup, WA | |
| SAUVIGNON BLANC | 11 / 18 / 50 |
| Little Angel — Marlborough NZ | |
| PINOT GRIGIO | 12 / 20 / 55 |
| Kris - Veneto, Italy | |
| CHARDONNAY | 13 / 22 / 65 |
| d'Soumah - Yarra Yalley, Vic | |

SPARKLING

| | |
|------------------------------------------|---------|
| BLANC DE BLANC | 11 / 50 |
| Edmond Thery — Burgundy, France | |
| PROSECCO | 12 / 55 |
| Villa Sandi "Ill Fresco" — Veneto, Italy | |
| CHAMPAGNE | - / 120 |
| Franck Bonville — Champagne, France | |

COCKTAILS 20

TROPICAL SAILOR

sailor jerry, lime, ginger, pineapple, mint

SOUR MELON

vodka, midori, lemon, sugar, sherbet

CHOCOLATE OLD FASHION

rum, aztec chocolate bitters, sugar

STRAWBERRY COLADA

white rum, pineapple, strawberry, cocomas, demerara sugar

NOT SO VANILLA

vodka, licor 43, limoncello, vanilla, lemon

LYCHEETINI

gin, lychee liqueur, lemon, lychees

PEACH SOUR

gin, peach schnapps, lemon, egg white

CAESAR

clamato juice, vodka, tobasco, worcestershire, lime

PISCO SOUR

pisco, lime, sugar, egg white, bitters

SOUTHSIDE

gin, lime, mint, sugar

BREAKFAST MARTINI

gin, cointreau, lemon, marmalade

COCONUT DAIQUIRI

white rum, coconut rum, lime, sugar



CHECK OUT OUR
CURRENT RANGE
OF BEERS!