



## FOOD MENU

### SOMETHING TO SHARE

|   | S  | L  |
|---|----|----|
| <b>Wedges</b> V   | 9  | 13 |
| Seasoned with salt & served with aioli                  |    |    |
| <b>CHIPS</b> VG   | 8  | 11 |
| Seasoned with salt and served with gravy                |    |    |
| <b>1KG OR 1/2KG CHICKEN WINGS</b>                       | 11 | 16 |
| Seasoned fried chicken wings with buffalo dipping sauce |    |    |

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### MAINS

|   |    |
|---|----|
| <b>GOAT VINDALOO</b>  | 16 |
| Slow roasted Goat vindaloo with root vegetable, and braised peas in a rich sauce, served with jasmine rice, nann & cucumber |    |
| <b>BUTTER CHICKEN</b>   | 16 |
| Tender chicken in fragrant butter chicken sauce, served with coconut rice & nann  |    |
| <b>PUMPKIN SOUP</b> VG  | 13 |
| Roasted pumpkin & black pepper souped served with a bread roll  |    |
| <b>BANGERS &amp; MASH</b> GF  | 23 |
| Thick pork sausages served on a creamy mash potato with onion gravy & peas  |    |

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### EXTRAS

|   |   |
|---|---|
| <b>SAUCES</b> GF  | 3 |
| BBQ   tomato   mustard   sweet chilli   sour cream   HP |   |
| <b>GRAVY</b> GF   | 2 |
| <b>ADD ONS</b>  |   |
| Bread roll  | 4 |

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GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION  
V - VEGETARIAN | VG - VEGAN  
VGO - VEGAN OPTION

*Please note that our menu may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of meal preparations and possible cross contamination, we are unable to guarantee the complete absence of allergens in menu items*

**PLEASE ADVISE STAFF OF ANY FOOD**

**ALLERGIES**