- 0	•	•				•
FO	K	IJ	K I	A L	IN	Ü

FOR GRAZING	
served with grilled sourdough	and flax crackers - add extra bread + \$3
CHARCUTERIE PLATTER • (DP prosciutto cotto, sopressata, sp sauerkraut, garlic confit, jam, n	eck, duck breast ham, beer mustard,
	R ●) a, reserve camembert, vintage cheddar, , pear salad, jam, freeze dried strawberries
FISH PLATTER (OPTION FOR –) manuka smoked mussel, smol pickled eggs, tobiko, whipped	ked salmon, seared kingfish, potted prawns, feta, pear salad
0	●) . beetroot hummus, cured beetroot, rd, jam, smoked tomato paste
MEDIUM PLAT	
	ES
MEDIUM PLAT PRIME BEEF SIRLOIN • new potatoes, garlic confit and pink pepper Bordelaise • malt vinegar béarnaise • add crab cake + \$4 COFFEE CRUSTED PORK STRIF	E S I your choice of sauce: WS stout demi glaze • • manhattan shallot butter • add an extra sauce + \$2
MEDIUM PLAT PRIME BEEF SIRLOIN • new potatoes, garlic confit and pink pepper Bordelaise • malt vinegar béarnaise • add crab cake + \$4 COFFEE CRUSTED PORK STRIF	ES I your choice of sauce: WS stout demi glaze • • manhattan shallot butter • add an extra sauce + \$2 PLOIN • (OPTION FOR •) rumbs, apple preserves, sauerkraut
MEDIUM PLAT PRIME BEEF SIRLOIN • new potatoes, garlic confit and pink pepper Bordelaise • malt vinegar béarnaise • add crab cake + \$4 COFFEE CRUSTED PORK STRIF kumara purée, ginger pecan cu SALMON FILLET • celeriac purée, manhattan sha BRATWURST BY THE 1/4 MET	ES I your choice of sauce: WS stout demi glaze • • manhattan shallot butter • add an extra sauce + \$2 PLOIN • (OPTION FOR •) rumbs, apple preserves, sauerkraut Ilot butter, pear salad
MEDIUM PLAT PRIME BEEF SIRLOIN • new potatoes, garlic confit and pink pepper Bordelaise • malt vinegar béarnaise • add crab cake + \$4 COFFEE CRUSTED PORK STRIF kumara purée, ginger pecan cu SALMON FILLET • celeriac purée, manhattan sha BRATWURST BY THE 1/4 MET	ES I your choice of sauce: WS stout demi glaze • • manhattan shallot butter • add an extra sauce + \$2 PLOIN • (OPTION FOR •) rumbs, apple preserves, sauerkraut Ilot butter, pear salad RE uerkraut, beer mustard, stout demi glaze

LARGE PLATES

LAMB SHOULDER OYSTER CUT 1.5 slow braised and roasted on the bone, sauerkraut, Bordelaise sauce, garlic confit (25 minutes cooking time)	75	
PAELLA IN CATAPLANA Saffron rice, shrimp, mussels, scallops, clams, sausage	65	

SOLO UMAMI BAG prime beef, served with COUNTRY country frie served with

S W E E

CASHEW & COCONUT STICKY DAT PEANUT BU RUBY CHOC

Our kitchen will go the extra mile to accommodate your needs but while we take as much care as humanly possible - we cannot guarantee that trace elements may not be present.

BEETROOT HUMMUS	11
GRILLED BRIE \bullet (OPTION FOR \bullet) giardiniera pickles, apricot chutney	12
BONE MARROW & BURNT ENDS (OPTION FOR ●) cipollini pickles	13
POTTED PRAWNS & NDUJA semi dried tomatoes and pear salad	12
TINS served with bread, pickles and maldon sea salt	
17 17 17 17 17 17 17 17	
PORTUBAL SARDINES Olive Oil Olive Oil	
SMALL PLATES	
SPINACH & CASHEW RICOTTA WITH WONTON CRISPS • sesame emulsion and apple butter	13
BUFFALO CAULIFLOWER BITES 👄 👄	10
STICKY PORK RIBS • hoisin barbeque sauce, ginger bug slaw, peanuts	13
LAMB SWEETBREADS (OPTION FOR •) brioche croutons, grilled banana glaze, roasted red pepper aioli	14
CORN FRITTERS • • wasabi cream and balsamic pearls	12
PEANUT BUTTER & JELLY CHICKEN WINGS • • • whipped peanut butter and raspberry bbq jam	13
WS IPA & GORGONZOLA MUSSELS white wine and béchamel sauce	14
SEARED KINGFISH CARPACCIO wonton crisps, wasabi cream, soy honey and kimchi salad	14

BREADS & SPREADS

with avilled courdough and flav crackors a a w ca al

S

H

R

N

G

D

E

S

served with grilled sourdough and flax crackers	
BEETROOT HUMMUS (OPTION FOR) pea feather gremolata, pickles	11
GRILLED BRIE	12
BONE MARROW & BURNT ENDS (OPTION FOR •) cipollini pickles	13
POTTED PRAWNS & NDUJA	12



Our paper is 100% recycled and recyclable

S O L O	
JMAMI BACON BURGER (OPTION FOR •) prime beef, mushroom duxelle, parmesan tuille, truffle mayo, thick cut bacon served with fries	24
COUNTRY FRIED "CHIKKEN" BURGER (OPTIONS FOR \bigcirc \bigcirc) country fried seitan patties, sriracha maple, vegan ranch served with fries	19 <
VEGGIES	
SEASONAL GRILLED VEGETABLES • •	9
XO BROCCOLI \bullet (OPTION FOR \bullet) with chorizo & fried shallots	9
BAKED SPINACH • • with béchamel sauce and parmesan gratin	10
PORK FAT POTATOES (OPTIONS FOR 🗢 🖜) with porchetta rillette	10
FERMENTED FRIES And cut with WS ketchup	8
WIX LEAF SALAD • • with dried raspberry, fennel, toasted almonds, pickled shallots	8
SWEET ENDINGS	
CASHEW & BOYSENBERRIES CHEESECAKE 🔵 🗕	7
COCONUT RICE PUDDING WITH FRESH FRUIT 🔵 🗕	6
STICKY DATE PUDDING & TOASTED CHEDDAR ICE CREAM	6
PEANUT BUTTER COOKIES & SMOKED COCONUT ICE CREAM 🔵 😐	6
RUBY CHOCOLATE POT DE CRÈME 🗕	7
DESSERT PLATTER meringue, chocolate salami, caramel popcorn, chocolate chip cookie, tartelette, aged cheddar and goat cheese with citrusy honey	30

We believe life is best shared so we have created our plates like that. Sit close, buy a round for your mate, double dip, talk over one another, laugh a lot - all that good stuff. Enjoy.