TO SHARE

GUACAMOLE (vg)

Corn chips, woodfired corn salsa, pickled peppers, sunflower shoots \$16

HUMMUS & BREAD

Homemade bread, dukkah, fried chickpeas, olive oil \$17

MUSHROOM ARANCINI BALLS (v)

Smokey tomato sauce, parmesan, basil \$17

WOOD FIRED CAULIFLOWER (gf, vg)

Harissa yoghurt, hazelnut dukkah, kale chips, cucumber \$18

FLASH FRIED CALAMARI (df)

Five spice salt, Japanese mayo, lemon \$17

BUFFALO CHICKEN WINGS

American style hot sauce, ranch dressing, celery, carrot \$18

POPCORN PORK

Char siu sauce, chilli, shallots \$16

WOOD FIRED LAMB SKEWERS

Labna, sumac, Iskender tomato sauce \$18

WOOD FIRED HALOUMI (gf)

Caramelised grapes, Sunshine Coast honey, lemon \$19

PORK & PRAWN SHUMAI

Steamed dumplings, flying fish roe \$16

CHINESE STYLE PORK BAO BUNS (2)

Double braised & glazed pork, cucumber, pickles, coriander \$16

BAKED BRIE

Caramelised onion & grapes, cornichons, daily bread \$19

CHUNKY CHIPS (v)

Aioli \$10

POTATO WEDGES (v)

Sour cream, sweet chilli \$12

SHARE PLATES

WOOD FIRED PLATE

Spiced cauliflower, haloumi, lamb skewers \$48

TASTING PLATE

Flash fried calamari, popcorn pork, mushroom arancini \$48

CHARCUTERIE PLATE

Cured meats, marinated olives, bread, assorted cheese, grilled vegetables, pickles, dips, roasted garlic \$35

MAINS

WOOD FIRED RUMP STEAK

300g, chips, house salad, mushroom sauce \$25

BEER BATTERED FISH & CHIPS (df)

cod, chunky chips, tartare, lemon \$26

MEDITERRANEAN CHICKEN SALAD

Marinated grilled chicken, mixed leaves, peppers, balsamic, roasted veg, pine nuts \$26

CHICKEN PARMIGIANA

BURGERS

RED HOT CHILLI PEPPERS

Grilled beef, bacon, lettuce, tomato, reaper relish, chips \$22

VEGAN AL YANKOVIC (vg)

Falafel, roasted capsicum, onion, rocket, tomato relish, beetroot \$21

THE PICKLE BACK

Grilled beef patties, cheese, pickles, onion, smoked tomato sauce, chips \$22

THE DIRTY BIRD

Buttermilk chicken, baconnaise, cos lettuce, fried onions, chips \$22

FLEETWOOD MAC

Mac & cheese, pulled pork, bacon, lettuce, hipster BBQ sauce, chips \$22

THE BARMY PARMY

Chicken schnitty, napoli sauce, mozzarella, lettuce, chips \$23

PIZZA



MARGHERITA (v)

Fior di latte, basil, tomato, olive oil \$20

CAPRICCIOSA

Leg ham, mushrooms, olives \$24

SHROOMS (v)

Mushrooms, porcini, truffle, smoked mozzarella \$24

DI CARNE

Prosciutto, sopressa, cacciatore, fior di latte, basil, tomato \$25

ALL ZUCCA

Pumpkin, goat's cheese, spinach, red onion, pine nuts \$24

CHILLI CHICKEN

Spicy chicken, sopressa, mushrooms, mozzarella, chilli \$25

LAMB BRO

Minced lamb, oregano, lemon, parsley, olives, onion, yoghurt \$25

ALL THE MEATS

Pork & veal sausage, leg ham, sopressa, fire roasted capsicum, rocket \$26

EXTRAS GF pizza base \$4 | vegan cheese \$3

• Gram weights are approximate. • One bill per table. • All of our food may contain nuts, gluten and shellfish.

Cakeage fees apply to all cakes brought into the venue.
Surcharges apply to all Visa & Mastercard transactions (0.58%), American Express (1.60%).
DF = Dairy Free GF = Gluten Free VLG = Very low gluten V = Vegetarian VG = Vegan