

APPETISERS —	
Rosemary sea salt fries house aioli (veo)	12
Crispy parmesan truffle fries truffle aioli (v)	15
Chilli cheese fries slow cooked brisket chilli, cheese, sour cream, mexican onion	18
Yakitori chicken skewers pickled vegetables, wakame, teriyaki <i>(gf)</i>	19
Arancini of the day roasted red pepper and beer nut romesco, fried sweet potato, parmesan, black garlic aioli (vo) Ask our friendly team for the flavour of the day	18
Crispy salt and pepper calamari pickled vegetables, wakame, sriracha mayonnaise	19
Cider battered camembert honey, beer nuts, lavosh (v) SALADS & BOWLS	24
Salmon buddha bowl char siu baked salmon, jasmine rice, wakame, red cabbage, pickled carrots, avocado, pickled ginger, lemon wedge, japanese dressing	30
Barramundi salad oven-baked barramundi goujons, mixed leaves, chilli, red onion, persian feta, house dressing (gf)	27
Moroccan beef salad sautéed moroccan beef, mint, lentils, spinach, zucchini, olives, red onion, confit garlic yoghurt	25
Beetroot and caramelized nut salad diced beetroot, goats cheese, caramelized beer nuts, mixed leaves, house dressing (v)	25

_	WUUD FIRED PIZZA	
	PIZZA ROSSA All served on a San Marzano tomato base	
	Margherita fior di latte, basil oil, fresh basil (v)	24
	Diavola taleggio, sundried tomato, calabrese salami, confit garlic, confit chilli	27
	Prosciutto confit garlic, fior di latte, rocket, prosciutto, grana padano, parmesan	28
	Pepperoni pepperoni, fior di latte	25
	Italian sausage fior di latte, fresh Italian pork sausage, red onion, parmesan, fresh fennel, dill	28
	PIZZA BIANCA Served on a cheese or cream base	
	Tuscan chicken spinach and parmesan base, sundried tomato, olives, fior di latte, fried sage	28
	Tartufo funghi black truffle, parmesan, mushrooms, grana padano, fior di latte, fried sage (v)	27
	Quattro formaggi four cheese — panna da cucina, parmesan, gorgonzola, asiago, fior di latte, caramelised onions (v)	27
	EXTRAS	
	Gluten free base	8
	Vegan option	4
	Cheese Salami Pepperoni	2
	Prosciutto	4
	Truffle	5

CLASSICS —	
All served with rosemary sea salt fries and house aioli s	slaw
300g angus rump steak red wine jus	40
Barbeque glazed smoked pork ribs	28
Crispy cider battered fish n' chips barramundi, lemon	28
Panko chicken schnitzel Add bacon parmigiana topper	28 5
MAINS —	
200g grass-fed eye fillet mashed potato, pea purée, medley of fried wild mushrooms, red wine jus <i>(gf)</i>	49
Penne puttanesca gluten free penne, heirloom tomatoes, capers, olives, red onion, eggplant, fried garlic, extra virgin olive oil (gf, ve)	26
Slow braised beef cheek lasagna passata, goats cheese, fried sage	28
Pumpkin and ricotta ravioli amaretti biscuit, roasted pumpkin sauce, ricotta, fried mushroom, fried sage, beer nuts (v)	29
Pan-seared salmon pink cauliflower purée, heirloom carrots, fried capers, mustard, lemon dressing (gf)	32
Slow braised pork belly fondant potato, heirloom carrots, sesame and cucumber salad (gf)	34
Flame grilled habanero hot honey chicker spinach, roast sweet potato medley, baby broccoli, heirloom carrots (gf)	30

BURGERS —	
All served with rosemary sea salt fries and tomato sauce	
BG classic wagyu beef patty, stacked bacon, oak lettuce tomato, cheese, pickles, tomato chutney, aioli	
Double smash double smash patty, double cheese, onion mayonnaise, mustard, tomato sauce, pickles, crispy onions	24
Korean fried chicken kimchi slaw, gochujang mayonnaise, pickles, teriyaki	27
Steak sandwich tender hanger steak fillet, rocket, roasted red pepper and beer nut romesco, basil mayonnaise, cheese, turkish bread	27
Havana sandwich pulled pork, cheese, pickles, ham, barbecue sauce, mustard, turkish bread	25
Vegan plant-based patty, vegan cheese, pickled onion, crispy onions, pickles, vegan mayonnaise, tomato sauce, mustard, gluten-free potato bun (df, ve)	26
KIDS —	14
All served with drink and ice cream	
Dino chicken nuggets chips, slaw, tomato sauce	
Beef slider chips, slaw, tomato sauce	
Fish n' chips chips, slaw, tomato sauce	
Ham, cheese and tomato pizza	

Mac and cheese (v)