



lunch menu

11:00 am - 2:30 pm

- BOWL OF FRIES**
Tomato, BBQ, sweet chili sauce \$9.00
- SWEET POTATO WEDGES**
Sweet chili and sour cream \$14.00
- KARAAGE**
Japanese style fried chicken with sticky rice, cabbage, sesame dressing, pickled ginger, dark Asian sauce and kewpie mayo \$18.00
- VO -fried cauliflower**
- BATTER UP**
Stone and wood beer battered barramundi with fries, garden salad and house made tartare \$22.00
- (GFO) BRISK GET IT**
14 hour slow cooked brisket burger with vintage cheddar cheese, lettuce, pickles, cabbage, house made BBQ sauce and fries \$20.00
- (GFO) A-MAIZE-ING**
Corn fritter burger with rocket, avocado, grilled pineapple, sour cream and sweet chili sauce and fries \$18.00

SOMETHING LIGHT - ALL DAY

- TRADIE**
Bacon and egg roll with house BBQ sauce \$8.00
- HALOUMI ROLL**
Grilled haloumi, avocado, rocket with house made tomato relish \$10.00
- X-ANT**
Toasted with smoked ham, cheese and tomato \$8.00



FOR THE KIDS

- BREAKY**
- Bacon and Eggs \$8.00
- Chocolate Chip Pikelets \$8.00
- Ham and Cheese Toastie \$8.00
- Jam X-ant \$6.00
- LUNCH**
- Popcorn chicken and chips \$10.00
- Fish Goujons and chips \$10.00
- Cheeseburger and chips \$10.00



EVERY CARE IS TAKEN TO MEET DIETARY REQUIREMENTS; HOWEVER, OUR KITCHEN MAY CONTAIN TRACES OF ALLERGENS. DIETARY REQUIREMENTS MAY INCUR COSTS. GF – GLUTEN FREE V – VEGETARIAN GFO – GLUTEN FREE OPTION VO – VEGETARIAN OPTION. NO SPLIT BILLS FOR TABLES OVER 10. SUNDAYS AND PUBLIC HOLIDAYS – 15% SURCHARGE.