



## MAINS

### SPICED PULLED PORK ROLL \$12

w. mayo, pickles & house  
BBQ sauce

### SPICED JACKFRUIT ROLL \$12

w. mayo, pickles & house  
BBQ sauce VG

### SPICED GLAZED CAULIFLOWER \$10

w. lime & herbs GF VG

### SLOW-COOKED MAPLE PUMPKIN \$10

w. romesco GF VG

### CHARRED TOLOUSSE SAUSAGE \$6

w. house pickled mustard GF DF

### GLAZED ¼ CHICKEN \$12

w. lime & herbs GF DF

## SIDES

### SOFT WHITE BREAD \$1

### HOUSE MADE BREAD & BUTTER PICKLES GF VG \$1

### CHARRED CORN \$6

w. garlic oil GF VG

### SLAW \$5

cabbage, dill, baby pea,  
maple & seeded mustard  
vinaigrette GF VG

### CHARRED GREENS \$6

w. romesco GF VG

### FRENCH FRIES GF VG \$5

# SMOKED DAILY

OUR MEAT & VEG ARE SMOKED  
FRESH DAILY BY OUR RESIDENT  
PITMASTER, SOPHIE AND  
HER TEAM OF FEMALE CHEFS.

# \$19

## SMALL PLATE

Your choice of:

### SPICED JACKFRUIT GF VG

### SPICED PULLED PORK

### SPICED GLAZED CAULIFLOWER GF VG

### SLOW-COOKED MAPLE PUMPKIN GF VG

### CHARRED TOLOUSSE SAUSAGE GF DF

### GLAZED 1/4 CHICKEN & GREEN SAUCE

served w. slaw, bread & butter  
pickles, soft white bread  
& BBQ sauce

## TO SHARE

# \$39

## MEAT PLATE

spiced pulled pork,  
charred tolosse sausage,  
glazed 1/4 chicken

served w. slaw,  
bread & butter pickles,  
soft white bread, pickled  
mustard & BBQ sauce

# \$39

## VEG PLATE

spiced pulled jackfruit,  
spiced glazed cauliflower,  
slow-cooked maple pumpkin,

served w. slaw,  
bread & butter pickles,  
soft white bread, pickled  
mustard & BBQ sauce

VG

GF = GLUTEN FREE VG = VEGAN DF = DAIRY FREE