

SNACKS

BOWL OF FRIES	\$9
SWEET POTATO CHIPS aioli (VGP)	\$14
CALI AVOCADO GUACAMOLE sweet peas, corn chips, tomato salsa, jalapeño (GF,VG)	\$16
SPINACH & MOZZARELLA ARANCINI spicy tomato sauce (V)	\$14
PORK & FENNEL SAUSAGE ROLLS	\$14
REPUBLIC TOASTIE pastrami, pickles, cheese, sauerkraut, mayo	\$14
BEEF BRISKET NACHOS toasted corn chips, cheese, guacamole, sour-cream, chilli, tomato salsa (GF)	\$20

TACOS ALL \$7

BATTERED FISH dope sauce, lime aioli, shredded iceberg	
ADOBO GRILLED CHICKEN slaw, guacamole	
BRAISED & PULLED BEEF cabbage, chipotle mayo	

SALADS + BOWLS

ADD GRILLED CHICKEN, FETA, AVOCADO +\$5

AVOCADO & GRAIN SUPER SALAD quinoa, puffed grains, lentils, wild rice, almonds, baby spinach, charred greens, pomegranate, feta (GF,V,VGP)	\$22
ROASTED PUMPKIN & FETA crunchy leaves, chickpeas, hummus sherry dressing (GF,V,VGP)	\$19
SALMON POKE brown rice, seaweed, edamame, green chilli, spicy mayo, crunchy wasabi peas (GF,DF)	\$22

BURGERS

THE CLASSIC BURGER wagyu patty, cheese, bacon, pickles, onion, tomato, lettuce, chipotle, chips	\$22
CRISPY FRIED CHICKEN BURGER white bbq sauce, slaw, pineapple fritter, pickles, chips	\$19
THE NO MEAT CHEESE BURGER beyond meat patty, vegan cheese, pickles, vegan chipotle mayo, lettuce, tomato, chips (VG)	\$22

MAINS

CHICKEN SCHNITZEL cabbage slaw, chips, gravy MAKE IT A PARMIGIANA +\$2	\$20
ROASTED TASMANIAN SALMON green herb, almond bulgur, tahini dressing, lemon (N)	\$25
JAPANESE CHICKEN CURRY panko chicken thigh, japanese curry sauce, steamed rice, pickled cabbage	\$23
PICANHA SIRLOIN STEAK 250g grain-fed, chips, salad, gravy	\$25
ANGUS HEREFORD RUMP 300g, grain-fed, chips, salad, gravy	\$29
BEEF BOURGUIGNON POT PIE mushroom, onion, red wine, salad	\$24

\$19 SPECIALS

**BURGER
AND BEER**
MONDAY

**SCHNITTY
AND BEER**
TUESDAY

