

WHAT'S ON

MON

BURGER NIGHT

\$18 burgers from 5:30pm
4pm-6pm \$7 pints of tap beer & cider

TUES

TRIVIA NIGHT

From 7pm great prizes to be won
4pm-6pm \$7 pints of tap beer & cider

WED

SCHNITZEL NIGHT

\$18 chicken or beef schnitzel served with chips, salad from 5.30pm
4pm-6pm \$7 pints of tap beer & cider
Jam Sessions from 7pm

THURS

STEAK NIGHT

\$18 250g rump served with chips, salad from 5.30pm
4pm-6pm \$7 pints of tap beer & cider

FRI

SHED SESSIONS

4-7pm \$7 pints of tap beer & cider
Plus spin the wheel for the chance to win

SAT

HAPPY HOUR

\$18 pizzas all day
12pm-4pm \$7 pints of tap beer & cider

SUN

SUNDAY SESSIONS

\$18 pizzas all day
12pm-4pm \$7 pints of tap beer & cider



THE SHED

MEALS AVAILABLE
daily 12pm - 9pm

SHARE

TURKISH GARLIC BREAD (VE) | 11

FOUR CHEESE ARANCINI (V) | 18

mozzarella, pecorino, smoked cheddar, comté cheese, plant-based aioli, salsa verde

BAKED BRIE (V)(GFA) | 18.5

basil honey and peach compote, crusty bread

ADD GF BREAD | 3.5

POTATO SKINS (VE)(GFA) | 16

plant-based chilli con carne, vegan cheese, plant-based sour cream, tomato salsa

MISO BRAISED PORK BELLY (GF) | 20

pickled daikon and carrot, pickled cucumber, fried shallots

SOUTHERN FRIED CHICKEN TENDERS | 19

southern comeback sauce, corn relish

HALLOUMI FRIES (V) | 16.5

tomato relish

FRICKLES (VE) | 14

fried pickles, plant-based dill aioli

MINI COB LOAF (V) | 19

spinach and cream cheese filling, crusty cob

TRIO OF DIPS (V)(GFA) | 22

french onion, spicy capsicum, beetroot hommus, toasted garlic pita

BOWLS

THAI CHICKEN (GF) | 31

Thai chicken skewers, vermicelli noodles, cucumber, capsicum, cabbage, carrot, oak lettuce, coriander and lime dressing

BURRITO BOWL (VE)(GFA) | 25

white rice, roasted capsicum, pickled red onion, jalapeños, oak lettuce, corn and black bean salsa, guacamole, plant-based chipotle mayo, corn chip crumb, lime

CAESAR SALAD (GFA) | 24

cos lettuce, grated pecorino, poached egg, croutons, bacon, anchovies, Caesar dressing

MAPLE HOMMUS FALAFEL (VE) | 26

maple hommus, falafel, tabouli, charred zucchini, tzatziki

ADD

crispy fried chicken | 8.5

roasted chicken (GF) | 7.5

smoked salmon (GF) | 9

salt and pepper squid | 10

halloumi (V)(GF) | 8

falafel (VE)(GF) | 8

MAINS

SALT AND PEPPER SQUID | 31

chips, salad, lemon, tartare

FISH AND CHIPS (GFA) | 29

tempura battered fish, chips, salad, lemon, tartare

250G RUMP (GFA) | 37

chips, salad

CHICKEN SCHNITZEL | HALF 21 | FULL 26

BEEF SCHNITZEL | HALF 22 | FULL 27

EGGPLANT SCHNITZEL (VE) | 22

chips, salad

SAUCES (GF)

gravy, mushroom, pepper, diane | 3.5

red wine jus | 5

TOPPINGS (GF)

parmigiana | 4

plant-based parmigiana | 4.5

Hawaiian | 4.5

creamy garlic prawn | 12

Kilpatrick | 5

PIZZAS

11 INCH HAND-STRETCHED BASE

ADD GF BASE | 5

PEPPERONI (GFA) | 29

tomato sugo, pepperoni, hot honey, mozzarella

SUPER SUPREME (GFA) | 32

tomato sugo, ham, pepperoni, bocconcini, olives, onion, capsicum, mushroom, pineapple, anchovies, mozzarella

SPICY MEX (GFA) | 32

tomato sugo, spiced beef mince, red onion, jalapeños, pico de gallo, queso, mozzarella

HAWAIIAN (GFA) | 27

tomato sugo, ham, pineapple, mozzarella

PLANT-BASED SMOKY BBQ (VE) | 26

tomato sugo, onion, capsicum, mushroom, pineapple, smoky bbq sauce, vegan cheese

SURF N TURF (GFA) | 33

tomato sugo, smoked beef, prawns, red onion, hollandaise, mozzarella

BURGERS

SOUTHERN FRIED CHICKEN | 26

southern fried chicken, slaw, kewpie mayo, fried shallots, BBQ sauce, jack cheese, toasted brioche bun, chips

ROYALE WITH CHEESE (GFA) | 27

double beef patty, American cheese, mustard, ketchup, house pickles, onions, toasted brioche bun, chips

SWEET POTATO (VE)(GFA) | 25

sweet potato rosti, plant-based cheese, spinach, tomato relish, red onion, plant-based aioli, toasted vegan bun, chips

STEAK SANDWICH (GFA) | 29

smoked scotch fillet, jack cheese, oak lettuce, tomato relish, BBQ sauce, red onion, tomato, Turkish bread toasted with garlic butter, chips

FANCY SANDWICHES

MON-FRI LUNCH ONLY

BLAT BAGEL | 16

bacon, lettuce, avocado, tomato, cream cheese, Lenny’s everything bagel

SOPRESSA FOCACCIA (GFA) | 16

sopressa, roasted red peppers, fior di latte, tomato, rocket, chipotle, focaccia

PESTO SANDWICH (VE) | 16

V2 plant-based schnitzel, pesto, rocket, plant-based mayonnaise, toscana roll

SOUTHERN FRIED CHICKEN WRAP | 15

fried chicken, oak lettuce, tomato, red onion, aioli, cheddar cheese

ADD CHIPS | 4

SIDES

HASSELBACK POTATOES (V)(GF) | 12

tomato relish, rosemary sea salt

ROASTED SEASONAL GREENS (VE)(GFA) | 15

smoked corn purée

CHOPPED GREEN

GODDESS SALAD (VE)(GFA) | 13

spinach, spring onion, cabbage, red onion, cucumber, green goddess dressing

HOT HONEY CORN RIBS (V)(GF) | 13

chipotle aioli

CHIPS (VE) | 12

tomato sauce, plant-based aioli

WEDGES (V) | 14

sour cream, sweet chilli

SWEET POTATO FRIES (VE) | 14

tomato relish, plant-based aioli

DESSERTS

CHOCOLATE MARQUIS | 16

freeze-dried raspberry, dulce de leche, hazelnuts

STRAWBERRY CRUMBLE (VE)(GF) | 15

strawberry compote, almond crumble, dairy-free ice cream

BANANA BREAD CHOC CHIP BLONDIE (V) | 15.5

warm choc chip banana blondie, cream cheese frosting, vanilla ice cream

KEY LIME PIE (GF) | 15

pistachio gelato, pistachio praline, candied lime

SOMETHING SWEET | 15

daily cake special from Urban Desserts

ADD ICE CREAM | 2.5

a \$5 cakeage fee applies when bringing a cake we will happily supply serving utensils

KIDS

FOR CHILDREN 12 YEARS AND UNDER ONLY

all kids meals are served with corn on the cob

CHICKEN NUGGETS | 14

chips, tomato sauce

CHICKEN OR BEEF SCHNITZEL | 14

chips, tomato sauce

PENNE PASTA (V) | 14

napolitana sauce

SALT & PEPPER SQUID | 14

chips, aioli

CHEESEBURGER | 14

smashed beef patty, cheese, tomato sauce, chips

BATTERED FISH (GFA) | 14

chips, aioli

HAWAIIAN PIZZA (GFA) | 14

tomato sugo, ham, pineapple, mozzarella

KIDS DESSERT

VANILLA ICE CREAM | 4.5

chocolate topping, sprinkles

(V) vegetarian, (VE) vegan, (GF) gluten free, (GFA) gluten free available, ★ Yoder smoked with hickory wood

Please alert wait staff to any allergies. We take these seriously but cannot guarantee meals without traces of allergens. Items marked GF are prepared with gluten free ingredients but may not be suitable for coeliacs. Please speak to staff for more information. 15% surcharge applies on public holidays.