

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

ARANCINI (V) | 18

caramelised onion and garlic arancini, truffle aioli, parmesan, French onion cream cheese

BUFFALO FRIED CHICKEN | 19

buffalo glazed fried chicken, buttermilk ranch, celery

★ PULLED BRISKET TACOS (GFA) | 22

smoked pulled brisket, pickled red onion, avocado, sour cream, chipotle aioli, jalapeño, coriander

HONEY SOY ROASTED PORK BELLY (GF) | 21

pickled cucumber, wakame, bean sprouts, honey soy glaze

MOZZARELLA STICKS (V) | 17

fried mozzarella, tomato sugo, plant-based aioli

PLANT-BASED POUTINE (VE) | 15

tater tots, gravy, caramelised onion, plant-based cheese curd, spring onion

STREET CORN (VE)(GF) | 14

charred corn, plant-based lime aioli, smoked paprika chip dust

SMOKED PUMPKIN HOMMUS (V)(GFA) | 13

dukkah, olive oil, ciabatta

BOWLS

MEDITERRANEAN CHICKEN (GF) | 31

lemon and oregano chicken skewers, Mediterranean cous cous, cherry tomatoes, cucumber, pickled red onion, cos lettuce, hommus, tzatziki, parsley, feta

CAESAR SALAD (GFA) | 25

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

BURRITO BOWL (VE)(GFA) | 24

white rice, chipotle roasted pumpkin, grilled corn, pickled red onion, cos lettuce, coriander and lime slaw, black beans, avocado crema, paprika lime tortilla chips, jalapeños, charred lime

MISO MAPLE NOURISH BOWL (VE)(GF) | 26

sesame brown rice, miso maple roasted sweet potato, ginger pickled carrot, broccoli, edamame, crispy shallots, avocado, soy lime dressing, toasted seeds

ADD

crispy fried chicken | 8.5

roasted chicken (GF) | 7.5

smoked salmon (GF) | 9

salt and pepper squid | 10

halloumi (V)(GF) | 8

salt and pepper tofu (VE)(GFA) | 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

CARBONARA PIZZA (GFA) | 29

bechamel, bacon, Swiss mushrooms, parmesan, truffle oil, mozzarella

CHICKEN SUPREME (GFA) | 30

tomato sugo, chicken, bocconcini, olives, onion, capsicum, mushroom, pineapple, mozzarella

SAUSAGE AND FENNEL (GFA) | 31

tomato sugo, Italian pork sausage, shaved fennel, Italian herbs, mozzarella

CHILLI PRAWN (GFA) | 33

tomato sugo, prawns, roast capsicum, chorizo, fresh chilli, mozzarella

PLANT-BASED MARGHERITA (VE)(GFA) | 25

tomato sugo, red onion, tomato, basil, plant-based mozzarella cheese

HAWAIIAN (GFA) | 27

tomato sugo, ham, pineapple, mozzarella

BURGERS

FRIED CHICKEN | 26

fried chicken, gochujang mayo, pickled onion, slaw, toasted brioche bun, chips

DOUBLE BEEF & BOURBON (GFA) | 27

double beef patty, bourbon onion jam, sweet pickle relish, American cheese, black garlic aioli, oak lettuce, toasted bun, chips

PLANT-BASED (VE) | 25

V2 schnitzel, beetroot hummus, oak lettuce, tomato, red onion, plant-based aioli (contains sesame)

★ PULLED BRISKET SANDWICH (GFA) | 28

smoked pulled brisket, slaw, hickory BBQ sauce, house pickles, Swiss cheese, toasted garlic Turkish bread

FANCY SANDWICHES

MON-FRI LUNCH ONLY

DELI BAGEL (GFA) | 16

sopressa, smoked turkey, horseradish cream cheese, bourbon onion jam, rocket, Lenny’s everything bagel

FRIED CHICKEN WRAP | 16

fried chicken, oak lettuce, tomato, red onion, aioli, avocado, tomato relish, American cheese

CHARRED VEG ON TURKISH (VE) | 15

chargrilled zucchini, fire roasted red capsicum, eggplant, green goddess hommus, rocket, pickled red onion, dukkha, plant-based feta, mint

CUBANO CROISSANT | 15

croissant, sliced ham, Swiss cheese, mustard, house pickles, mojo mayo

ADD CHIPS | 4

SIDES

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

CONFIT KIPFLER POTATOES (V)(GF) | 12

seeded mustard aioli, rosemary sea salt

ROASTED GREENS (VE)(GFA) | 15

asparagus, broccolini, brussels sprouts, celeriac puree, fried kale

ROASTED PUMPKIN SALAD (V)(GFA) | 13

roasted pumpkin, beetroot hommus, red onion, cos lettuce, rocket, feta, apple cider vinaigrette

DESSERTS

ESPRESSO CHOC BROWNIE (V) | 16

mascarpone, cocoa, espresso

RASPBERRY CHEESECAKE (V)(GF) | 15.5

dark chocolate bark, raspberry coulis

CHAI SPICED WHITE

CHOCOLATE TART (V)(GF) | 16

poached pear, white chocolate soil

STICKY DATE AND

PECAN PUDDING (VE)(GF) | 15

coconut caramel, plant-based vanilla ice cream

SOMETHING SWEET | 16

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 | 15

chips, tomato sauce

CHICKEN OR BEEF SCHNITZEL | 15

chips, tomato sauce

PENNE PASTA (V) | 15

napolitana sauce

SALT & PEPPER SQUID | 15

chips, aioli

CHEESEBURGER | 15

smashed beef patty, cheese, tomato sauce, chips

BATTERED FISH (GFA) | 15

chips, aioli

HAWAIIAN PIZZA (GFA) | 15

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.