

POR153

TAKEAWAY MENU

STARTER

LOCAL PLATE \$16 – Ciabatta bread, green pickled 'Simply Tomatoes', 'Everything Wagyu' beef ham, head cheese, Murray Gums virgin infused olive tapenade, creole cream cheese (gf option)

BUFFALO WINGS \$11 – Chicken wings, ranch (8pc)

SOUTHERN FRIED CAULIFLOWER \$10 – Ranch (vegan)

MAIN

RIBS \$32 – ½ rack Louisiana cut bbq por ribs, coleslaw (gf) (df)

FRIED CHICKEN \$25 – Buttermilk marinated southern fried chicken, chips, garlic aioli

GNOCCHI \$25 – Chicken, capsicum, okra, coriander, chilli, Cajun plantation coconut sauce, padano cheese (df)

SALMON FILLET \$28 – Salmon fillet, Duck fat roasted tomatoes, grilled zucchini, Hollandaise (gf)

BEEF BURGER \$18 – Brioche roll, tomato, cheese, pickles, onion tabaco, chips, mild chipotle mayo

SIDES

CHIPS \$7 – Thrice cooked hand cut shipd, garlic aioli (v) (df)

CORN COB \$7 – Char grilled whole cob, butter, Cajun seasoning

POUTINE \$10 – Fried chips, cheese, gravy

KIDS

NUGGETS \$8 – Served with chips

MAC N CHEESE \$8 – Macaroni pasta served with a creamy cheese sauce

DESSERT

MUD CAKE \$12 – Chocolate & bourbon, warm ganache, berrie compote, double cream

LEMON TART \$12 – Double cream

TAKEAWAY AVAILABLE TUESDAY - SATURDAY | 5pm - 8pm