

Te wahi awa, ko te taiao, hei amowhare mō au A hangout by the river, that provides an atmosphere of shelter and belonging

FOOD MENU

#### **OPENS DAILY FROM 12PM**

### **WOODFIRED PIZZA**

Margherita Tomato base, basil, buffalo mozzarella	\$26
Grilled vegetable Garlic base, market vegetables, Mahoe blue cheese	\$28
Prosciutto Tomato base, mozzarella, prosciutto, pepperoni, smoked sausage, red onion	\$32
Funghi Tomato base, mushroom, Mahoe blue, truffle oil, mozzarella	\$28
Spicy meatball Tomato base, free range pork & fennel sausage, red onion, jalapeno, mozzarella	\$28
Pepperoni Tomato base, pepperoni, mozzarella	\$24
Hawaiian Tomato base, ham, mozzarella, pineapple	\$24
Ham & cheese Tomato base, ham, mozzarella	\$22
Garlic pizza bread	\$12
Gluten free base, add \$4 Vegan cheese, add \$4	

Vegan cheese, add \$4

### **BAR SNACKS**

Korean chicken wings with sticky ginger, sweet chilli sauce	\$18
Korean cauliflower wings / with sticky ginger, sweet chilli sauce	\$16
Fries - howl	\$9



# HAPPY HOUR, FRIDAYS 4.30PM - 5.30PM

20% OFF ALL DRINKS

LIVE MUSIC, FRIDAYS 5PM - 8PM

### **FISH & CHIPS**

Beer battered market fish & chips	\$24
BURGERS (SERVED ON A HOUSE MADE BRIDG	HE BUN)
Beef short rib burger Slow cooked beef rib, cheese, tangy bbq sauce, pickles, slaw	\$25
Fish burger Fresh market fish, lettuce, tomato, tartare, pickles	\$20
Chilli chicken burger Fried chicken cutlets, lettuce, cheese, pickles, hot chilli sauce	\$22
Lemon pepper chicken burger Fried chicken cutlets, lettuce, cheese, pickles, lemon pepper aioli	\$22
<b>Vege double cheese burger</b> 'Impossible beef' patties, cheese, pickles, lettuce, tomato, special sauce (vegan option available)	\$22

## SALADS

Caesar salad (sml / lg) Anchovies, cos lettuce, croutons, bacon, parmesan	\$14/22
Winter slaw (sml / lg) Cabbage, carrot, pumpkin seeds, sunflower seeds, citrus dressing	\$14 / 22

### DESSERTS

<b>Tiramisu</b> Kahlua, sponge, cream, coffee, mascarpone	\$16
Panna cotta Our world famous kaffir lime & lemongrass panna cotta,	\$16

Our world famous kaffir lime & lemongrass panna cotta, poached plums