



Bar Menu

THE CHEESEBURGER

200g beef patty, Swiss cheese, American cheese, McClure's pickles, burger sauce, Arobake brioche bun, fries | \$29

BURGER 'A LA MODE'

Smoked provolone, beer battered onion rings, Scotty's bacon, burger sauce, pickles and a frickle on top, Arobake brioche bun, Balle Farms agria fries | \$34

HAND-PICKED RIBEYE 300G

55-day aged, pasture fed, served with jus, onion silk and Portlander salt | \$66

CHARCUTERIE DUO

House made 'maison terrine', locally sourced cured meat, fried bread crisps, gentleman's relish, pickles | \$35

FRICKLES

Beer battered McClure's pickles, Huffman's hot sauce | \$13

AROBAKE'S STONE BAKED HONEY CIABATTA

Manuka smoked garlic butter | \$15

BALLE FARMS AGRIA FRIES

Kasundi ketchup | \$13

CRINKLE CUT FRIES

Tomato sauce | \$11

RIPPED LETTUCE SALAD

Seeds, cucumber, vinaigrette | \$11

BLANCHED BROCCOLI

Bok choy, parsley pistou | \$11

WE WORK CLOSELY WITH SUPPLIERS AND PRODUCERS TO ENSURE THAT ALL OF OUR BEEF IS HORMONE FREE AND HALAL.

ALL OF OUR SEAFOOD IS SOURCED USING THE 'BEST FISH GUIDE' TO ENSURE SUSTAINABLE CHOICES FOR OUR OCEANS.

Local | Artisanal | Rustic