

STARTERS

Tater Tots, smoked cheese, bbq sauce	\$9
Cheese Burger Spring Rolls (4)	\$16 *
Fried Chicken	\$17
Add Waffles w/ honey chilli butter	\$5 *
Smoked Chicken Wings ½ Kilo	\$16
1 Kilo	\$24

LOADED FRIES

Add \$2 for loaded Kumera

Loaded Pulled Pork Fries - smoked cheese, shallots, pulled pork	\$16
Loaded Brisket Fries - smoked cheese, shallots, shredded brisket	\$18
Loaded Beef Cheek Fries - smoked cheese, shallots, beef cheek	\$16

LOW & SLOW UNTIL SOLD OUT!!!

Pulled Pork, slaw, pickles, corn	\$27
Beef Cheek (Rangers Valley Black Onyx), slaw, pickles, corn	\$27
Brisket (Rangers Valley Black Onyx 5+), slaw, pickles, corn	\$29
USA Full Rack Pork Ribs (approx 1.1k to 1.4k), slaw, pickles, corn	\$69
USA Half Rack Pork Ribs, slaw, pickles, corn	\$44
Meat Share Plate for 2 (includes Brisket, Wings, Fried Chicken, Links, Slaw, Corn, Pickle & Fries)	\$79
Add Full Rack Pork Ribs	\$50

FROM THE GRILL

add hot garlic crunch cream \$3

Sausage Link, slaw, chips	\$30
Rangers Valley Black Tyde (150 Grain Fed Black Angus Cattle) 300gram, slaw, chips	\$44
Scotch Fillet (Gippsland VIC) 350g, slaw, chips	\$47
Tomahawk Steak (48-hour pre order required) slaw, chips	market price

VEGAN

add cheese \$3

Texas Bean Nachos, avocado, lime cheek	for one \$16 / for two \$20
Kumera Bean Nachos, avocado, lime cheek	\$20

ADD ONS

Add more Brisket	100g \$9 / 200g \$18
Add more Pulled Pork	100g \$8 / 200g \$16
Add more Beef Cheek	100g \$8 / 200g \$16
Add Sausage Link	\$12
Add Smoked Cheese	\$3

BURGERS WITH CHIPS

Pulled Pork Burger, slaw, pickles, house bbq sauce	\$21 *
Beef Cheek Burger, slaw, pickles, house bbq sauce	\$21 *
Field Mushroom Cheese Burger (Vego), house bbq sauce	\$22 *
Brisket Burger, slaw, pickles, house bbq sauce	\$22 *
Fried Chicken Burger, slaw, pickled sweet jalapeños, ranch sauce	\$22 *
Add Bacon	\$4
Add Doritos	\$2 *
Bootlegger Bacon Cheese Burger (80/20 brisket) 230g, pickle, cheese, house bbq sauce	\$24 *
Add a Pattie to make a double	\$7
Add Peanut Butter	\$2

SIDES

Smoked Mac & Cheese	sm \$9 / lge \$12 *
Char-grilled corn (4), creole butter	\$9
Slaw	\$7
Texas Red Beans	\$7
Shoe string fries, paprika salt, aioli	\$7
Smoked Kumera, sour cream, shallots	\$12
Cos Lettuce Salad, ranch, avo, cos, toms, lemon & jalapeño	\$15

KIDLETS

15 years and under

Kids Links (chipolata sausages), chips	\$12
Kids Cheese Burger, chips, Beef Pattie, Cheese, tom sauce	\$14 *
Fried Chicken Bites, chips	\$14

DESSERTS

Waffles w/ ice cream and honey chilli butter	\$13 *
Double Choc Chip Cookie Icecream Sandwich	\$13
Banoffee Pie w/ caramel, banana & cream pie	\$15 *
Key Lime Pie w/ ice cream	\$15 *
Chocolate Brownie (gf) w/ ice cream	\$15

COCKTAIL MENU

Mr Pepper's Margarita \$19

Jalapeno & Birds Eye Chilli Infused Blanco Tequila,
Cointreau, House made watermelon syrup & Fresh Lime.

Summer Sesh (Gin, Vodka or Tequila) \$19

Blanco Tequila, Pomegranate & Hibiscus Tea, Fresh Lime,
Mint & Soda.

East 8 Hold Up \$20

Vodka, Aperol, Passionfruit Syrup, Fresh Pineapple and Lime.

Mezcal Negroni \$21

Mezcal, Campari, Sweet Vermouth.

Breakfast Martini \$22

West Winds Gin, Joseph Cartron Apricot Liqueur, Cointreau,
Fresh Lemon & Marmalade.

Ride the Lightning \$22

Karu "Lightning Gin", West Winds Gin, Yuzu, Kaffir Lime &
Lemongrass Syrup, Fresh Lime.

Café Noir \$22

666 Wattleseed Coffee Vodka, Manly Spirits Coffee Liqueur,
Espresso, Applewood Smoked Maple Syrup.

That's Amoré \$19

The All Italian line-up, Aperol, Strega, Campari &
Malfy Originale Gin With Fresh Pink Grapefruit, Lemon & egg white.

Side Hustle \$22

Courvoisier Cognac, Cointreau, Vanilla Bean Syrup,
Fresh Lemon & Lemon Curd.

The Midas Touch \$22

666 Butter Vodka, Pompelmo Lemoncellio, PassionFruit Syrup,
Fresh Orange & White Grapefruit, Fresh Lemon.

Perfect Pear \$22

Glenfiddich 12YR Scotch, Joseph Cartron Poire Williams,
House Made Pear & Rosemary Shrub, Fresh Lemon & Egg White.

Penicillin \$22

Monkey Shoulder Blended Scotch, Ginger Syrup, Honey Syrup,
Fresh Lemon, Fire and Cane "Mist".

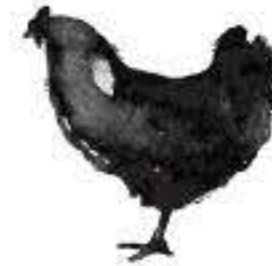
The Zombie \$25

Havana Club Especial & Gosling's Rum, Sloe Gin, House Made
Orgeat Syrup, Fresh White Grapefruit, Lime & FIRE!!!

Up in Smoke \$25

Buffalo Trace Bourbon, Ardbeg 10YR Scotch, De Bortoli Black Noble
Fortified Wine, Hickory Smoked Maple Syrup & Black walnut bitters.

*Contains Gluten



WHITE WINE



Luca Bosio - Arneis, Langhe Italy 2015 Bright citrus, deep stone fruit and baking spice	8	30
Feather in Cap - Moscato, Victoria 2021 Candy Pink with crisp pink lady apple, strawberries & Cream	9	35
Point De Convergence - Chardonnay, Languedoc France Ripe stone fruit with a Zesty citrus finish	10	42
Maui - Sauvignon Blanc, Marlborough NZ Complex aromatics of passionfruit, kiwi, melon & guava	10	42
Colmar Estate - Pinot Gris, Orange NSW Our local award winning hero. Poached pear, complex citrus and sweet baking spice	12	49
Paparazzi - Rose (Sangiovese), King Valley VIC 2018 Elegantly savoury bursting with cherry, plum and raspberry.	11	45
Bodega Del Abad - Godello, Bierzo Spain 2016 Soft citrus and minerality with a buttery core & punching stone fruit	-	52
Willoughby Park - Ironrock Riesling, Great Southern WA 2019 Textural and aromatic with citrus blossom, lemon zest and florals	60	
Stephane Brocard - Closerie des Alsiers Chablis, Chablis France 2020 Packed with crisp orchard fruit flavor, summer blossoms and delicate minerality	-	90

RED WINE



Point De Convergence - Grenache Shiraz, Cevennes Pays d'OC France 2020 Bold & smooth with red fruits and subtle spice	10	42
Artigiano - Primitivo, Puglia Italy 2019 Juicy blueberry, cherry, raspberry and bramble	10	42
Megalong Creek Estate Shiraz Vignier Megalong Valley 2016 Aromas of spicy fruit, red currants with soft lingering tannins	12	44
Clairault Streiker - Cabernet/Merlot, Margaret River WA 2017 Vibrant mulberry, Vanillian, glazed plum and violet	12	47
Poderi Dal Nespoli - Sangiovese, Emilia-Romagna Italy 2019 *organic	13	56
Tiki Estate - Pinot Noir, Waipara NZ 2018 Delicate cherry, plum and raspberry with soft herbal notes	13	56
Bass Line - GSM, Barossa Valley SA 2019 Spicy fruit notes of black and blue berry, soft tannins and 20 months in oak	-	58
High Fidelity - Malbec/Cabernet, Langhorne Creek McLaren Vale SA 2017 Blueberry, cassis, luscious, layered and mouthfilling	-	59
Bodega Del Abad - Mencia, Bierzo Spain 2016 Rustic and smokey with pomegranate, tomato leaf and blackcurrant	-	62
Luca Bosio - Nebbiolo d'Alba, Langhe Piemonte Italy 2014 Elegant & complex, perfumed by roses with dark red fruit, dried herbs and velvet tannin	-	68
Warramunda - 'Estate' Syrah, Yarra Valley VIC 2017 26 months in oak presents summer berries, lavender, cacao, wild herbs and peppercorn	-	85
Domaine De La Biscarelle - Chateaufeuf du Pape, Rhone France 2014 Hand picked and whole bunch fermented, rich and savoury with rustic sophistication	-	190

SPARKLING WINE



Aquesi - Sparkling Brut, Piemont Italy NV A charmer with delicate pear, apple and citrus	12	49
Colmar Estate - Sparkling Rose Brut, Orange NSW 2017 Our local flavour bomb, fresh crisp strawberry with beautiful complexity	-	54
Aramis - Sparkling Shiraz, McLaren Vale SA 2005 A real blockbuster, decadently rich black fruits and elegantly savoury	-	96

BEER AND CIDER

Balter - Captain sensible (mid strength pale ale) 3.5% This full taste mid strength ale offers refined malt under tones played off bright hop notes.	9 *	Hope estate (raspberry sour) 3.7% A sweet sessionable sour that's packed with raspberry goodness	10 *
Wildier beer - gluten free (pale ale) 3.5% Wildier beers pale ale is an easy drinking low carb, gluten free, mid strength brew.	11	Budweiser - lager (lager) 5% A crisp American lager with a medium body.	9 *
Stockade - splicer (xpa) 4.4% An ultra sessionable extra pale ale brewed with grapefruit making it light, bright and easy on the way down.	10 *	Mornington - draught (draught) 4.6% A distinctly pure Australian lager, crisp, clean liquid gold.	9 *
Stockade - flight path (pale ale) 4.5% Full flavoured medium bodied pale ale showcasing Australian and New Zealand hops.	10 *	Pabst - Pabst (lager) 4.8% A Refreshing crisp American lager the perfect summer thirst quencher.	9 *
Hop nation - the dammed (pilsner) 4.8% Crisp and refreshing with an all New Zealand hop line up, this classic Eastern Europe style Pilsner is the answer to the daily woes of thirst.	11 *	Riverside - othello's curse (black imperial ipa) 9% With notes of dark chocolate, coffee and malt this beer is exactly how a black ipa should taste.	17 *
Hop nation - j juice (neipa) 7.1% This New England IPA pours unfiltered and unfiltered making it thick, hoppy and hazy.	13 *	Riverside - peril (imperial stout) 10% At 10% this stout is not messing around, big and bold are understatements.	18 *
Hope estate (ipa) 6% Punchy American style ipa packed with notes of citrus pine and tropical fruit	12 *	Big shed straight up apple cider 4.8% Crisp clean and delicious have it over ice or straight from the can	9 *
		Big shed cherry popper apple and cherry cider 8.5% Easy drinker, perfect for those looking for a different kind of cider	14 *
		Buy the Chefs a round	20 *
		Buy the bar/floor staff a round	30 *

A 1.5% surcharge applies for the use of Visa and MasterCard. 2.25% surcharge applies for the use of American Express Cards. 10% Surcharge Public Holidays. Saturday and Sunday surcharge 5%. Menu is subject to change and all prices are inclusive of GST