









CHEESE FONDUE

beer & aged cheddar cheese fondue,
fresh sourdough
small \$16/large \$34  

vegan three cheese fondue - cashew cheese,
smoked cheddar, mozzarella, fresh sourdough
small \$16/large \$34  

four cheese fondue - mozzarella, smoked havarti,
aged cheddar, parmesan, fresh sourdough
small \$16/large \$34  

add vegetable batons small \$4 **or** large \$7
add smoked chorizo small \$6 **or** large \$13




small = serves 1-2 / large = serves 3+

SMALL PLATES

from 4pm

crispy turmeric-spiced cauliflower,
cumin seeds, harissa aioli \$12.5   




sweet corn poppers,
guacamole, lime \$13   




crispy banana blossom 'fish' tacos,
corn tortillas, red cabbage-mango slaw,
smashed avocado, coriander,
chipotle mayo \$13   

salt & szechuan pepper calamari,
sriracha mayonnaise \$13.5  

dukkah-crusted halloumi fries,
beetroot puree, lemon \$14.5 

butter milk fried **popcorn chicken**,
sriracha aioli \$14.5 

nachos, corn chips, black beans,
cheese, tomato salsa, guacamole,
coriander, sour cream \$16   

veganise with vegan cheese
& vegan sour cream \$16.5   




create your own **platter**
three small plates for \$38
four small plates for \$48




BIG PLATES

from 5.30pm



gf, df, paleo burger bun available add \$2 

vegan with cheese - vegan burger patty, vegan cheese,
lettuce, tomato, burger sauce, pickles, red onion, mustard,
relish, sesame bun, curly fries, vegan aioli \$24   

beer match: liberty halo pilsner

babylon buttermilk fried chicken burger **or** **vegan fried chicken burger**,
maple-bacon jam **or** maple-chilli jam, american cheese, lettuce, tomato, pickles,
chipotle mayo on a milk bun **or** vegan sesame bun, curly fries \$24.5 



beer match: garage project hapi daze pacific pale ale

babylon royale with cheese - angus beef patty, bacon, cheddar, caramelised
onions, lettuce, tomato, bourbon bbq sauce, aioli, milk bun, curly fries \$24.5  



beer match: fork brewing exit strategy apa

panko-crumbed market **fish & hand-cut chips**, tartare sauce,
tomato sauce, red cabbage slaw, lemon \$25  



beer match: double vision repeat offender pilsner

latino salad - cos lettuce, red cabbage, carrots, red quinoa,
mango, avocado, roasted sweet potato, spiced nuts-seeds,
sweet corn poppers, adobo coco-yo dressing **and** herb-citrus
marinated chicken **or** herb-citrus seitan vegan 'chicken' \$26  



wine match: tw lilly rose

summer seoul bowl - mixed grains, sprouts, lettuce, red cabbage-carrot kimchi,
gochujang chickpeas, edamame, marinated avocado, tamari seeds, sesame
dressing **with** bulgogi marinated beef **or** bulgogi marinated tofu \$26  

beer match: liberty divine wind japanese lager



baked **eggplant involtini**, cashew nut mozzarella, arrabbiata sauce,
wilted greens, vegan pesto, toasted almonds \$26  

wine match: spy valley sauvignon blanc

cloudy bay clam linguine, garlic, chilli,
saffron-white wine emulsion, parmesan, herbs \$28  

wine match: m.e. pinot gris

fish of the day @ market prices




slow-roasted **pork belly**, apple-pomegranate compote,
garlic mash, sprouted broccoli, crackling, pomegranate \$29  

wine match: rua pinot noir

fillet steak, cafe de paris butter, potato rosti, green beans, jus \$32  

wine match: guigal cotes du rhone

SIDES

house salad, citrus vinaigrette, toasted nuts & seeds \$7   

mashed potatoes, gravy \$8 



green beans, toasted almonds \$8   

curly fries, aioli, tomato sauce \$9   



hand-cut chips, aioli, tomato sauce \$9   

DESSERTS

match any dessert with port, sherry,
or a single malt whiskey

old school **banana split**,
vanilla ice cream, chocolate sauce,
cream, roasted nuts \$11  

chocolate dome,
salted caramel sauce,
banana gelato, toasted nuts \$12  




white chocolate **cheesecake**,
raspberry jelly drizzle, lemon crème fraiche,
white chocolate shavings \$12  




DESSERT FONDUE






match dessert fondues with
port, sherry, or a single malt whiskey

dippers: chocolate brownie   / marshmallows  /
banana   / fresh fruit   / oreos 

whittaker's dark chocolate fondue,
your choice of two dippers
small \$16/large \$35   

salted caramel fondue,
your choice of two dippers
small \$16/large \$35   

snickers bar fondue - melted chocolate, caramel,
peanut butter, your choice of two dippers   
small \$16/large \$35

add frangelico, baileys irish cream or
crème de menthe to any fondue
small \$6/large \$13

small = serves 1-2 / large = serves 3+

Please let your waitperson know if you have food intolerances

 vegetarian  vegan  gluten free  dairy free  nut free  garlic free  onion free

*on request



byo \$5 per person - available with any main or
equivalent purchase

