

## APPETISERS

<b>BUFFALO WINGS</b> Served with blue cheese dip.	7.25 / 10.25
<b>SZECHUAN WINGS</b> Served with creamy mango dip.	7.25 / 10.25
<b>SMOKED OX CHEEK NUGGETS</b> Served with Chipotle mayo.	7.50
<b>CAJUN POPCORN SQUID</b> Served with Sriracha mayo & burnt lime.	7.25
<b>HOT SPINACH DIP (V)</b> Baby spinach, artichokes, cheddar & parmesan. Served with blue corn tortilla chips.	7.50
<b>PADRON PEPPERS (VG)</b> Pan fried & sprinkled with rock salt.	6.50

## TO SHARE

<b>WINGS &amp; THINGS</b> Buffalo wings, barbecue pork ribs, burnt ends, sweet potato fries, dips & blue corn tortilla chips.	17.00
<b>VEGGIE PLATTER (V)</b> Hot spinach dip, padron peppers, sweet potato fries, grilled broccoli & corn. Served with blue corn tortilla chips.	14.50

## SALADS

<b>JERK CHICKEN SALAD</b> Jerk boneless chicken thigh, shredded little gem lettuce, charred corn & spring onion salsa, black bean & mango yoghurt dressing.	11.75
<b>SHRIMP TACO SALAD</b> Chilli tiger prawns, shredded Romaine lettuce, crumbled feta, diced avocado, sun-dried tomatoes & coriander dressing.	12.50
<b>MISO GRAIN BOWL SALAD (VG)</b> Quinoa, tender stem broccoli, sweet potato, peanut crumble & miso dressing.	10.50

## SIDE SHOWS

<b>CORN BREAD WITH HONEY BUTTER</b>	3.00
<b>ONION RINGS</b>	3.00
<b>FRIES</b>	3.50
<b>SWEET POTATO FRIES</b>	4.00
<b>MAC N' CHEESE</b>	4.00
<b>COLESLAW</b>	3.00
<b>BBQ CORN ON THE COB</b>	4.00

## MAINS

<b>CAJUN FRIED CHICKEN</b> Crispy Cajun chicken thigh, creamy green bean casserole, corn bread & pickles.	12.00
<b>SMOKED DUCK GUMBO</b> Smoked duck, Cajun spiced okra & sweet potato stew, steamed long grain rice, chorizo & cornbread crumble.	14.00
<b>ST LOUIS PORK RIBS</b> Slow smoked for 4 hours. Served with fries & coleslaw.	13.50
<b>BEEF RIB-WICH</b> Pulled beef short rib, beer soaked onions, American cheese, mayo & rocket. Served with fries or salad.	11.00
<b>CHARGRILLED PRAWN JAMBALAYA</b> Chargrilled tiger prawns, wild rice, picante sauce & spring onions.	14.00
<b>CHICKEN FRIED CAULIFLOWER (V)</b> Sweet potato fries, creamed baby spinach, redneck gravy.	12.00

## BURGERS

<b>CHEESEBURGER</b> Dry aged patty, American cheese, iceberg, pickles, onions & special sauce on a sesame seed bun.	11.50
<b>SPICY CHICKEN SANDWICH</b> Crispy buttermilk chicken thigh, Szechuan sauce, chilli & spring onion mayo on a sesame seed bun.	10.50
<b>CREOLE BEAN BURGER (V)</b> Crispy bean patty, spicy tomato salsa, chipotle mayo & melted buffalo mozzarella on a sesame seed bun.  Served with fries & coleslaw.	9.75

### BURGER OF THE MONTH

#### RETURN OF THE MAC 14.00

Dry aged steak patty, melted mozzarella, crispy streaky bacon, deep fried pickles and creamy mac & cheese.

For allergen information, please speak to a member of staff