

APPETISERS

BUFFALO WINGS 7.95 / 11.50

Blue cheese dip

SZECHUAN WINGS 7.95 / 11.50

Creamy mango dip

SMOKED OX CHEEK NUGGETS 7.50

Chipotle mayo

CAJUN POPCORN SQUID 7.25

Sriracha mayo - burnt lime

HOT SPINACH DIP (V) 7.50

Baby spinach - artichokes - cheddar - parmesan -
blue corn tortilla chips

PADRON PEPPERS (VG) 6.50

Rock salt - chipotle mayo

TO SHARE

WINGS & THINGS 20.50

Buffalo wings - bbq pork ribs - burnt ends -
sweet potato fries - blue corn chips - dips

SEAFOOD PLATTER 32.50

Whole lobster - shrimp - crab claws - crawfish tail -
chipotle mayo

VEGGIE PLATTER 16.50

Hot spinach dip - padron peppers - grilled broccoli -
dorititos corn on the cob - blue corn chips

BURGERS

Served with fries or salad.

CHEESEBURGER 12.00

Dry aged Longhorn beef patty - American cheese -
ketchup - mustard - onions - pickles

KOREAN FRIED CHICKEN SANDWICH 11.25

BBQ chicken - mozzarella - kimchi - miso 'slaw -
kewpie mayo - black sesame

FISH FILLET SANDWICH 12.50

Crumbed catfish fillet - chunky tartar sauce -
malt vinegar slaw - lettuce - tomato - pickle

CREOLE BEAN BURGER (V) or (VG) 9.50

Creole bean patty - tomato salsa -
vegan mayo - vegan/American cheese

2 BURGERS



**FOR THE
PRICE OF 1**

EVERY MONDAY

from 5pm

**BURGER
of the
MONTH**

BUN HUMBUG 14.50

Buttermilk fried turkey -
roasted sprouts -
mincemeat -
somerset brie - cranberry -
turkey crackling -
pigs in blankets

SUPPER

CAJUN FRIED CHICKEN 12.00

Green bean casserole - corn bread - pickles

GRILLED WHOLE LOBSTER 30.00

Drawn garlic butter - salad - fries

CHARGRILLED SHRIMP JAMBALAYA 14.00

Wild rice - picante sauce - spring onions

CHARRED CORN & BLACKBEAN GUMBO (VG) 13.50

Long grain rice - fried okra

ST. LOUIS PORK RIB & BUFFALO WINGS 13.50

St. Louis cut pork rib - three Buffalo chicken wings -
blue cheese sauce

Served with dill pickles, coleslaw and fries or salad

ST. LOUIS PORK RIB & BURNT ENDS 16.50

St. Louis cut pork rib -

14hr smoked brisket burnt ends

Served with dill pickles, coleslaw and fries or salad

BRISKET & BURNT ENDS 17.50

USDA beef brisket -

14hr smoked brisket burnt ends

Served with dill pickles, coleslaw and fries or salad

JUMBO SHORT RIB 18.50

Slow smoked for 12hrs - BBQ sauce glaze -
chives - fried shallots

Served with dill pickles, coleslaw and fries or salad

SALADS

JERK CHICKEN COBB SALAD 11.75

Jerk chicken - crispy pancetta - avocado -
heritage tomatoes - toasted walnuts - baby gem -
buttermilk dressing

SHRIMP TACO SALAD 12.50

Chilli tiger prawns - romaine lettuce - feta - avocado -
sun-dried tomatoes - coriander dressing

KALE & ENDIVE SALAD (V) 11.25

Smoked onion dressing - crispy quinoa -
cashew chevre - baby rainbow beetroot

SIDE SHOWS

CORN BREAD WITH HONEY BUTTER 3.00

DORITOS CORN ON THE COB 4.00

ONION RINGS 3.00

FRIES 3.50

SWEET POTATO FRIES 4.00

MAC 'N' CHEESE 4.00

BUTTERMILK RANCH SALAD 4.00

COLESLAW 3.00