

FOOD Menu



DRINK Menu

SHARE

CHICKEN KIEV BITES

Butter, garlic, parsley filled chicken breast bites served with aioli

SPICY CORN RIBS [V, GF]

Golden corn ribs tossed with a spicy house cajun seasoning served with lime and Peri Peri Mayonnaise

POPCORN CAULIFLOWER [V]

Crispy cauliflower florets coated in house-made sweet and spicy sauce

ANGUS BEEF SLIDERS

A trio of Angus Beef sliders with mustard, tomato sauce and cheese served in a soft potato bun

CAULIFLOWER SLIDERS [V]

A Trio of Cauliflower sliders in a sweet spicy sauce with egg-less mayo and rocket in a soft potato bun

PERI PERI CHICKEN SLIDERS

A trio of sliders with peri peri mayonnaise, fried chicken and fresh rocket in a soft potato bun

BONELESS CHICKEN

Boneless chicken coated in your choice of sauce
(Honey Soy / Buffalo / Plain / Sweet Spicy)

BUFFALO CHICKEN WINGS

Oven roasted chicken wings & drums coated in buffalo sauce

SIDES

GARLIC BREAD [VG]

Freshly baked garlic bread
Add Cheese \$4

TASMANIAN POTATO FRIES [VG, GF]

Crunchy potato fries, served with your choice of salt; (Chicken Salt, Sea Salt, Garlic Salt, House Cajun)

SEA SALT & GARLIC FRIES [V, GF]

Sweet potato fries tossed with garlic & sea salt with a side of garlic aioli

SEASONED WEDGES

Seasoned potato wedges with sour cream and sweet chilli sauce

BEER BATTERED ONION RINGS [V]

Crunchy onion rings, tossed in a house cajun seasoning served with garlic aioli

PIZZAS

Stonebaked pizza, direct from Italy to your plate

MARGHERITA [V]

A classic margherita pizza, red sauce, stretchy mozzarella and fresh basil

PROSCIUTTO & BALSAMIC

Sliced prosciutto, mozzarella, red sauce and fresh rocket drizzled with a balsamic glaze

PEPPERONI

Red sauce and stretchy mozzarella topped with spicy Calabrese pepperoni

LOADED BBQ MEATLOVERS

BBQ sauce, mozzarella, Calabrese pepperoni, shredded chicken, bacon

PERI PERI CHICKEN

Shredded chicken, marinated char grilled capsicum, mozzarella, peri peri sauce

HAWAIIAN PIZZA

Pineapple and ham with stretchy mozzarella
Gluten free base OR Vegan cheese \$4

Sweet STUFF

CINNAMON LOUKOUMADES \$12.50

Handmade loukoumades with cinnamon sugar

V Vegetarian | VG Vegan | GF Gluten Friendly

SIGNATURE COCKTAILS

THE BIG BOMBER

Jameson Irish Whiskey, Mr Black coffee liquor, First Press coffee syrup

A LITTLE BIT OF PASSION

Rekya Vodka, Passionfruit, Pineapple Juice, Lime Juice and Vanilla

PEANUT BUTTER OLD FASHIONED

Sheep Dog Peanut Butter Whiskey, Jamesons, Caramel Syrup, Bitters

MIDORI SOUR

Midori, Reyka Vodka, Lemon & Lime Juice

FROSTY FRUITS

Malibu Coconut Rum, Triple Sec, Lime Juice, Passionfruit, Pineapple Juice & Orange Juice

RED BULL TROPICAL GIN

Red Bull Tropical Edition with Hayman's London Dry Gin & Fresh Orange

SPICY MANGO MARGARITA

Herradura Silver Tequila, Mango, Herradura Agave Syrup, Tripple Sec, Lime Juice, Chilli Rim

Share Cocktails For Groups of 3 or more

2LTR TOWER

WATER HAZARD

El Jimador Tequila, Marie Brizard Blue Curacao, Agave, Lime Juice, Lemonade

SPICED SAILOR SPLASH

Sailor Jerry Spiced Rum, Pineapple Juice, Apple Juice, Lime Juice with raspberry

PINK PANTHER

Rekya Vodka, Cranberry Juice, Pineapple Juice, Lemon Juice, Raspberry

WINE BY THE GLASS

T'Gallant Prosecco	Mornington Peninsula, Victoria
Squealing Pig Sauvignon Blanc	Marlborough, New Zealand
Upside Down Rose	South East Australia
St Huberts The Stag Pinot Noir	Yarra Valley, Victoria

PLEASE SCAN QR FOR FULL DRINKS MENU