

SMALL and SHARE PLATES

- 14 **ROASTED CARROT HUMMUS**
pomegranate, toasted sesame seed, pepitas, garlic oil, za'atar-spiced focaccia | **V**
- 13 **PORK STEAMED BUN**
house-made milk bun, roasted pork belly, pickled cucumber, mustard seed mayo, hot hoisin
- 15 **TUNA TARTARE**
ahi tuna, fried nori rice, ponzu, chilli garlic dressing, spring onion, roasted sesame | **GFO**
- 18 **CHICKEN WINGS**
vietnamese-style, red chillies, mint and basil, fried garlic, scallions | **GF**
- 16 **CEVICHE FISH TACOS**
peruvian-style, albacore tuna ceviche, hand-pressed white corn and flour tortilla, napa cabbage, chipotle rémoulade | **GFO**
- 16.5 **MUSHROOMS ON TOAST**
foreign and domestic mushrooms, walnut pesto, taleggio cheese, tarragon cream, aged sherry vinegar | **VEG**
- 17 **BBQ CHICKEN WONTON NACHOS**
kansas-style BBQ sauce, caramelized onions, roasted red peppers, aged cheddar, pickled jalapeño, house salsa
- 16 **PORK PIEROGI**
lager-braised pork shoulder, yukon gold potato, smoked dill sour cream, charred scallion oil, caramelized onion, pickled red cabbage
- 12.5 **TRUFFLE FRIES**
white truffle, grana padano, garlic aioli | **VEG, GF**

SALADS

7 **ADD shrimp** 8 **ADD chicken**

- 18 **CAESAR SALAD**
romaine hearts, candied ambrosia apple, fried capers, cashew parm, house croutons, crispy brussel sprout leaves, silken tofu and lemon dressing, umami caesar vinaigrette | **V, GFO**
- 18 **CHOP CHOP**
roasted brussel sprouts, broccoli, cauliflower, dried montmorency cherries, cabbage, fried wonton, red kale, smoked almonds, grana padano, red onion, ginger and chili dressing | **VEG, VO, GFO**
- 18 **BEET and QUINOA**
dehydrated root vegetables, local beets, local arugula, toasted pumpkin seeds, tahini kale chips, 'umami' cider emulsion | **V, GF**

LARGE PLATES

- 23 **FILIPINO FRIED RICE**
crispy pork belly adobo, pickled radish, sunny side farmer's egg, fried garlic, suka sauce
- 32 **CHICKEN PARMESAN**
potato gnocchi, black truffle cream, smoked bacon, farmers' vegetables, romesco sauce, micro cress
- 21 **SUPER SMASH BURGER**
two 3oz 63 acres beef patties, american cheese, kewpie mayo-toasted potato bun, special sauce
- 22.5 **TURKEY and SWISS SANDWICH**
smoked turkey breast, bacon, emmentaler cheese, fresh tomato, alfalfa sprouts, cranberry chili relish, dijonnaise, thick-cut sourdough, salt and vinegar potato chips
- 22.5 **PORCHETTA SANDWICH**
house-made italian-style porchetta, salsa verde, hot and sweet english mustard, pickled red onion, ciabatta, salt and vinegar potato chips
- 22 **FISH and CHIPS** (2 pieces)
76 wolverine beer-battered cod, crushed salt and vinegar chips, mint and chili mushy peas, thick-cut fries, cabbage and onion slaw, dill and malt vinegar aioli
- 30 **BEEF RENDANG**
coconut and tamarind braised short rib, thai chillies, basmati rice, red lentil dahl, toasted cashew | **GF**
- 22.5 **CAULIFLOWER KORMA**
cashew korma sauce, curried roasted cauliflower, garbanzo bean, broccolini, fried adzuki bean tempeh, cilantro crema, pickled onions, basmati rice, house-made garlic naan | **V, GFO**
- 30 **CAJUN CHICKEN RAVIOLI**
blackened cauliflower, balsamic tomato confit, pickled fresno peppers, spring onions, pea shoots, white wine cream, charred tomato coulis, smoked gremolata, creole spice
- 22 **BUFFALO CAULIFLOWER PIZZA**
roasted and tempura cauliflower, cashew béchamel, chickpeas, roasted red pepper, vegan ranch, plant-based mozzarella, cilantro | **V, GFO**
- 22 **TAVERN PIE** (pizza)
san marzano tomato, pepperoni, smoked cheddar, pickled jalapeño, grana padano, honey | **GFO**
- 22 **SAUSAGE PIZZA**
italian sausage, mozzarella, edam, mascarpone, san marzano tomato, basil | **GFO**
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SWEETS

- 10.5 **FROZEN MUD PIE**
mocha almond fudge ice cream, raspberry coulis
- 6 **SOFT SERVE**
ask your server about our current selection

*An 18% minimum gratuity will be automatically applied to all bills of parties of 10 or more people.
Please feel welcome to speak with a manager should you wish to discuss this charge.*