

## STARTERS

**GARLIC BREAD - \$6**  
ADD CHEESE OR BACON FOR \$1 EACH

**BEER BATTERED ONION RINGS - \$7**

**FRIES - \$7**

TOMATO, BBQ, AIOLI, CHIPOTLE,

**KUMARA FRIES - \$9**

ADD SOUR CREAM FOR \$2

**LATTICE FRIES - \$10**

WAFFLE FRIES WITH BACON, CHEESE AND CHIPOTLE MAYO

**CHICKEN NIBBLES - \$10/\$18**

1/2KG OR 1KG WITH A CHOICE OF EITHER BEER

MARINATED OR SPICY BBQ SAUCE

**UGLY BREAD - \$8**

ADD BACON, BASIL \$4

**NACHOS (GF) - \$12**

SINGLE SERVE NACHOS WITH GF CORN CHIPS

## BURGERS

**ALL TOPPED WITH SALAD AND SERVED WITH FRIES**

**THE CLASSIC - \$18**

A GROUND BEEF PATTIE WITH BACON, GRILLED  
CHEESE TOMATO AND ONION RELISH

**THE GRASS GRAZER CLASSIC (V)- \$18**

QUINOA PATTIE WITH FETA AND  
PUMPKIN TOPPED WITH ONION RELISH

**SOUTHERN FRIED CHICKEN SANDWICH - \$18**

CHICKEN TENDERS TOSSED IN OUR OWN SOUTHERN  
COATING, FRIED, TOPPED OFF WITH BBQ SAUCE



## MAIN MEALS

**COUS COUS (GF, VE, DF) - \$16**

MEDITERRANEAN COUS COUS WITH SEASONAL  
VEGGIES, PRUNES, OLIVES, LEMON AND GARLIC

ADD FETA \$2

**2 PERSON NACHOS (GF)- \$20**

HOMEMADE NACHO MIX SERVED ON GF  
CORN CHIPS WITH SOUR CREAM,  
AVOCADO AND RELISH

**CHICKEN & BACON SALAD - \$18**

MARINATED CHICKEN WITH FRIED BACON SERVED ON A  
BED OF MIXED SALAD TOSSED IN OUR BALSAMIC  
DRESSING

**JD HONEY RIBS (GF) - \$18**

SLOW COOKED, MELT OFF THE BONE PORK RIBS MARINATED  
IN OUR TOP SECRET SAUCE SERVED WITH FRIES

**RIB EYE FILLET STEAK - \$22**

200GRM RIB EYE FILLET STEAK COOKED TO YOUR LIKING,  
SERVED WITH A SALAD GARNISH, FRIES AND GARLIC  
BUTTER  
ADD CREAMY MUSHROOM SAUCE FOR \$3

## EXTRAS

**EGGS - \$3**

**GLUTEN FREE BUN - \$2**

**EXTRA SAUCE - \$0.50**