



**LEGENDARY FOR RIBS,
FAMOUS FOR STEAK
& EVERYTHING ELSE!**

Monday & Tuesday
4pm - late

Wednesday to Sunday
11am - late

Partnered with
delivereasy

348 Gloucester Street, Taradale | (06) 845 0489

DRINKS



SOFT DRINKS

Antipodes Sparkling Water 500mL	\$5
Antipodes Still Water 500mL	\$5
Coke, Coke Zero, Diet Coke, Sprite, Sparkling Duet, L&P Dry Gingerale, Tonic Water, Soda Water	\$4.5
Bundaberg Gingerbeer Watermelon Sparkler	\$5.5
Home-made Lemon, Lime & Bitters	\$6

JUICE

Apple, Orange, Pinapple, Cranberry, Tomato	Small \$3.5 Large \$4.5
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FIZZY & JUICE JUGS

Coke, Sprite, Raspberry Lemonade, Raspberry Coke	\$10
Lemon, Lime & Bitters	\$13
Apple, Orange, Pineapple, Cranberry	\$12

"What do you call a cow in an earthquake? A milkshake!"

MILKSHAKES

Chocolate, Vanilla, Banana, Strawberry, Lime, Coffee \$6
Thickshake \$6.5

FRAPPES

Coffee, Chocolate, Mocha, Hokey Pokey \$8.5

COFFEE PLEASE

Proud to be brewing
local beans



Flat White, Latte, Cappuccino, Mochaccino, Chai Latte Med \$4.5
Long Black, Americano, Espresso Large \$5
Hot Chocolate \$4
\$5.5

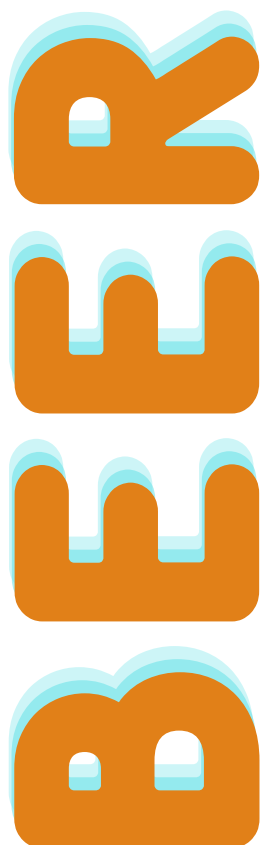
Green Tea, Earl Grey, English Breakfast, For One \$3
Rooibos, Peppermint, Chamomile For Two \$4

SPIRITED COFFEE

Irish Coffee (Whiskey) \$10
Kahlua Coffee
Baileys Coffee

Topped with freshly whipped cream

"How'd the hipster burn his tounge?
He drank his coffee before it was cool!"



ON TAP

WILDBUCK ALE	\$7.5
TUI	\$8
EXPORT 33	\$8.5
CARLSBERG	\$8
KRONENBURG	\$10
FOUNDERS IPA	\$8
ASAHI SUPER DRY	400mL \$10.50 500mL \$12.50

BOTTLED BEER

CORONA	\$8.5
SPEIGHTS GOLD	\$8
SPEIGHTS OLD DARK	
HEINEKEN	
STEINLAGER CLASSIC	
STEINLAGER PURE	
ZEEALANDT BLACK MONK	\$9.5
ZEEALANDT JERRY RIG	
AMSTEL LIGHT 2.5%	\$8.5
THOMAS EDISON LIGHT 2.5%	
HEINEKEN 0.0%	

CIDER & RTD'S

SOMERSBY APPLE CIDER	\$9
BRB APPLE CIDER	\$8
HB KINGSTON CIDER	\$9.5
SMIRNOFF ICE	\$8
BLACK HEART RUM	
CANADIAN CLUB & DRY	
WOODSTOCK BOURBON, COLA	\$7.5

BEER TOWER

3L BEER TOWERS

CARLSBERG	\$50
TUI	
WILDBUCK ALE	
BRB APPLE CIDER	
EXPORT 33	\$55

DOUBLE SERVED UNLESS OTHERWISE REQUESTED

Spirits Liquers

PURPLE PEOPLE EATER \$14

Grenadine - Vodka - Blue Curacao - Cranberry

FRUIT HURRICANE \$14

Vodka - Cointreau - Apple - Pineapple - Lime - Cranberry

CREAMY CARAMEL DELIGHT \$13.5

Baileys - Vodka - Caramel - Cream

COSMOPOLITAN \$13.5

Vodka - Cointreau - Lime - Cranberry

MAI TAI \$15

White Rum - Dark Rum - Tequila - Gin - Lemon - Cointreau - Cola

LONG ISLAND ICED TEA \$16

Vodka - White Rum - Tequila - Gin - Lemon - Cointreau - Cola

TEQUILA SUNRISE \$13.5

Tequila - Orange - Grenadine

RED LADY \$13.5

gin - Cointreau - Grenadine - Pineapple - Lime

COCKTAILS



ROSE

G/B

CLEARVIEW BLACK REEF BLUSH

\$9.5/\$42

RED

HOUSE RED

\$8.5/\$35

OYSTER BAY **MERLOT** - Marlborough

\$9/\$39

FICKLE MISTRESS **PINOT NOIR** - C.Otago

\$9/\$39

BABYDOLL **PINOT NOIR** - Marlborough

\$9/\$39

MOANA PARK **SYRAH** - Hawke's Bay

\$9/\$39

WHITE

HOUSE WHITE

\$8.5/\$35

OYSTER BAY **SAUV** - Marlborough

\$9/\$39

LEFT FIELD **PINOT GRIS** - Hawke's Bay

\$9/\$39

BABYDOLL **PINOT GRIS** - Marlborough

\$9.5/\$42

CLEARVIEW COASTAL **CHARD** - H.Bay

\$9.5/\$42

SPARKLING

LINDAUER BRUT - nz

200mL \$11

VEUVE DU VERNAY - france

200mL \$13

VILLA JOLLANDA PROSECCO - italy

200mL \$13

FREXINET BRUT - spain

750mL \$38

DESSERT WINE

TAYLORS 10YR TAWNY PORT

\$12

**SUMTHIN'
A LIL'
DIFFRENT**

DOM-PEDRO

Blended Ice-cream and a liquer of your choice - Kahlua, Baileys, Amarula, Whiskey, Cointreau or Frangelico

\$10

"I cook with wine. Sometimes I even add it to the food!"

BREADS **BAKED FRESH**

- BAKED BAGUETTE** (serves 1-2) \$8.5
Served with Olive Oil & Balsamic
- GARLIC BREAD** (serves 1-2) \$8.5
- CHEEEESY GARLIC BREAD** (serves 1-2) \$9.5
- CIABATTA LOAF** (serves 3-4) \$16
Hummus, Tapenade, Grated Parmesan
& Soft Butter

STARTERS

- PULLED PORK CROQUETTES** \$14
4 Home-made croquettes. Chipotle Aioli & Mini Salad
- SALT & PEPPER CALAMARI** \$17 (GF \$19)
Tender strips of Calamari, house-made tatare sauce
- SPICY CALAMARI** \$17 (GF \$19)
Tender strips of Calamari, house-made tatare sauce
- GOLDEN CRUMBED MUSHROOMS** (v) \$13.5 (GF \$15.5)
Local Crumbed Mushrooms, house-made tatare sauce
- TANGY BUFFALO WINGS** \$15.5
Paprika Roasted & Finished off in our Buffalo Sauce
- SPICY CAJUN WINGS** \$15.5
Tossed in Cajun Seasoning. Crispy & Spicy
- CRUMBED CAMEMBERT** (v) \$14.5
Creamy triangles of Camembert, Cranberry Dipping
Sauce & Mini Salad

LUNCH.

SPARE RIBS

The Legendary Pork Spare Ribs, Basted in our secret BBQ sauce

FULL RACK RIBS

\$37

800gm of tender Pork Ribs

HALF RACK RIBS

\$27.5

400gm of tender Pork Ribs

CHICKEN & SEAFOOD

Served with: Chips AND Salad

FLAME GRILLED CHICKEN BREAST \$19

Cheese, Mushroom, Pepper Sauce OR Garlic Butter

PANKO CRUMBED CHICKEN BREAST \$19

Cheese, Mushroom, Pepper Sauce OR Garlic Butter

TANGY BUFFALO WINGS \$22

Paprika Roasted and finished off in our secret Buffalo Sauce. These Buffalo Wings are NOT spicy.

SPICY CAJUN WINGS \$22

Tossed in Cajun Seasoning, Spicy and Crispy.

FISH & CHIPS \$19

Crumbed OR Pan-seared fresh fish fillet. Capers & Lemon

SALT & PEPPER CALAMARI \$29.5 (GF \$31.5)

Tender Calamari, served with house-made tartare sauce

SPICY CALAMARI \$29.5 (GF \$31.5)

Tender Calamari, served with house-made tartare sauce

FLAME GRILLED STEAKS

All Steaks Basted in Garlic Butter
Served with: Chips AND Salad
2 Fried Eggs with your Steak \$3

EXPRESS RUMP STEAK \$18

200g This cut has a generous depth of flavour, succulent with a satisfying chew.

Cheese, Mushroom, Pepper Sauce OR Garlic Butter

SCOTCH FILLET

Scotch is a top quality cut. Suited to grilling it is Tender, and Juicy. If you are new to steak or tossing up between cuts - this is our recommendation!

Cheese, Mushroom, Pepper Sauce OR Garlic Butter

200g Scotch \$22

250g Scotch \$34

EYE FILLET \$36

200g An incredibly tender & succulent cut, this steak has that melt-in-your-mouth quality.

Cheese, Mushroom, Pepper Sauce OR Garlic Butter

MONSTER MIXED GRILL (serves 1 - 2) \$60

1/2 Rack of Ribs, 250g Rump Steak, 2 Chorizo

Sausages, Garlic Bread, Chips, Salad OR Veg and

Cheese, Mushroom, Pepper Sauce OR Garlic Butter

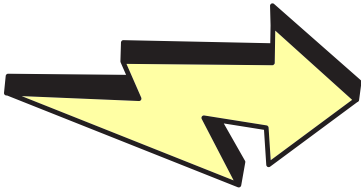
rare - Straight off the cow, past the flame, onto your plate

med.rare - very red, cool center

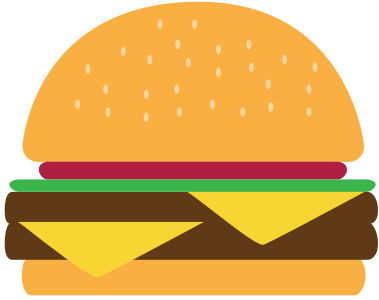
medium - pink center

med.well - slightly pink

well.done - cooked through



**HUNGRY? UPGRADE
YOUR MAIN WITH HALF A
RACK OF RIBS \$12**



BURGERS

Served with chips

Add an egg \$2

Add Hash Brown \$2

Add Mushroom Sauce \$4

CHEESE BURGER \$17.5

Cheddar Cheese,
Lettuce, Tomato &
Cucumber

RASHER BURGER \$21

Cheddar Cheese,
Lettuce, Tomato &
Cucumber + BACON

CAMEMBERT CRISIS BURGER \$23.5

Cheddar Cheese,
Lettuce, Tomato &
Cucumber + GOOEY
CAMEMBERT WHEEL

HAWAIIAN BURGER \$18

Same as your Cheese
Burger + Pineapple
Ring & Sweet Chilli

BACON HAWAIIAN BURGER \$22.5

If a Rasher & Hawaiian
got married.

CHOOSE YOUR BURGER STYLE - THEN DECIDE WHAT PROTEIN YOU'D LIKE:

- *HOUSE-MADE BEEF PATTY
double beef patty for \$2
- *GRILLED CHICKEN BREAST
- *PULLED PORK
- *HONEY GLAZED HALLOUMI SLAB (v)
- *CRUMBED TOFU (v)

"Why do burgers go to the gym?
To get better buns!"

UPGRADE YOUR CHIPS

Upgrade the chips on your meal for \$2
OR order a side bowl for \$7

- * **CHEESY CHIPS**
- * **CHEESE & MUSHROOM CHIPS**
- * **CHEESE & BACON CHIPS**
- * **PAPRIKA & HERB CHIPS**
- * **SWEET CHILLI & AVO**
- * **CURLY FRIES**

PULLED PORK FRIES
UPGRADE \$4
SIDE BOWL \$9

PASTA & SALAD

PASTA CANNELLONI (v) \$25
Fresh Spinach & Ricotta filled tubes with Napolitano & Cheese Sauce

STICKY, SPICED GNOCCHI (v) \$24
Asian-Italian Fusion. Home-made potato dumplings in a sticky sweet Italian sauce.

GRILLED CHICKEN SALAD \$22.5
Grilled Chicken Breast served with a fresh garden salad & Kalamata Olives.

SMOKED SALMON SALAD \$19.5
Cold Smoked Salmon served on a fresh garden salad & Kalamata Olives.

HALLOUMI SALAD (v) \$18.5
Honey-glazed, grilled Haloloumi served on a fresh garden salad. ****swap Halloumi for Tofu (vv)**

"What's Orange and sounds like a Parrot?
A Carrot."

STRESSED

*HOT CHIPS	\$5
*CREAMY MASH	\$6
*SIDE SALAD	\$5
*VEG OF THE DAY	\$6
*SIDE SAUCE (CHEESE, MUSHROOM, PEPPER)	\$4
*GARLIC BUTTER	\$2
*SWEET CHILLI	\$2
*HOME-MADE AIOLI	\$2
*MAYO	\$2

Gluten, Nuts, Seeds, Eggs and Dairy all hang out in the same kitchen - so we are not 100% risk free.



desserts

BANOFFEE CHEESECAKE	\$13.5
Brandy-caramel Sauce, fresh cream, banana	
CHEEKY CHOCOLATE LAVA CAKE	\$16
Molten Belgian chocolate cake, choc-orange truffle, warm brownie & yoghurt plum cream	
RHUBARB, APPLE CRUMBLE	\$12.5
Served with ice-cream & cream	
BELGIAN WAFFLE	\$14
Served with ice-cream & cream, maple syrup & fruit	
DEEP-FRIED ICE CREAM	\$12
Vanilla Ice-cream, chocolate soil & warm chocolate sauce	
ICE-CREAM SUNDAE	\$9
Vanilla OR Chocolate Ice-cream. Fresh Cream, crushed nuts and chocolate Sauce.	
COCONUT-CHOC MOUSSE (vegan)	\$12
Sprinkled with toasted coconut & berry coulis	
BANANA SPLIT SUNDAE	\$13
Crumbed Banana, ice-cream, cream & chocolate sauce	

"Stressed is desserts spelled backwards"

WEEKLY SPECIALS

Monday & Thursday

All You Can Eat Ribs \$36

- *No sharing *No Takeaways
- *Available while stocks last
- *Served with chips & salad

Tuesday

Unlimited Cajun / Buffalo Wings \$30

- *No sharing *No Takeaways
- *Available while stocks last
- *Served with chips & salad

wednesday
\$16 Mates Rates

Served with chips & salad.

-add cheese, mushroom or pepper sauce \$4

-add garlic butter \$2

- *Panko Crumbed Chicken
- *Flame-grilled Chicken
- *Tangy Buffalo Wings
- *Spicy Cajun Wings
- *Flame-grilled Rump Steak
- *Spicy Calamari
- *Salt & Pepper Calamari
- *Flame-grilled Rump Steak
- *Beer Battered Fish & Chips

- *Lamb Shank & Mash
- *Beef Cheese Burger & Chips
- *Quinoa & Feta Burger with chips

Sunday

- 4 Half Rack Ribs
- 4 Cheese Burgers
- XL Chips
- XL Salad

FAMILY FEAST \$99