
The Menu

From 12pm

Small Plates

- S&P Squid (GF, DF)** 14
Sichuan dusted baby squid tossed in chilli
crispy shallot & coriander w/ ponzu
- Malay Style Wings** 14
Brined & fried in spices & tossed in sweet soy,
chilli, fried curry leaf
- DIY Steam Buns (2)** 11
- Pork belly, pickled ginger, coriander &
sriracha
 - Crispy tofu, pickled cabbage, yuzu mayo
& coriander
- Oysters (6) (Not Av Sundays)** 18
- Natural – w/ lemon
Korean - ssam sauce, pickle cucumber
& sesame
S&P - “Fangs” BBQ bacon jam
- Fresh Prawns** 16
350g Bucket Bay Prawns w/ smoked oyster
mayo & lemon
- Jalapeno Poppers** 11
Whole jalapeno’s w/ beef cheek & cheddar
stuffing, crumbed & fried w/ tomato relish
- Taco’s** 10ea
- **BBQ Pork** w/ sauerkraut, siracha, aioli,
onion & coriander
 - **Crispy Fish** w/ lettuce, kraut,
guacamole, onion, chipotle mayo, pickle
fennel & coriander
- Salmon Rillettes** 15
House smoked & confit salmon rilette mix |
crème fraiche | pickle fennel & ciabatta
- Charred Cauliflower** 15
With mint yoghurt, tomato kasundi, curry leaf
& poppadum

Larger Plates

- Beef Nacho’s (GF)** 19
(Can be shared between 2)
Pulled beef brisket & spicy tomato beans,
topped with cheddar blend, guacamole,
jalapeno’s & sour cream
- Veg Nacho’s (GF)** 17
(Can be shared between 2)
Just like a real 1 with out the meat
- Fish n Chips** 19
Beer battered fish served with steak chips
& salad, house made tartare
- Pizza of the Day**
Fresh made pizza, See today’s board
- BBQ Angus Rump n Rib** 28
250g certified angus rump, 150g BBQ pork
rib served w/ chips & salad (Served M)
- Between Your Buns**
All served with steak fries
- Ellis Burger** 18
120g beef patty w/ bacon, onion jam, egg,
cheese, lettuce, tomato
& beetroot
- Korean Fried Chicken** 16.5
“The Chicken Shed” Korean fried chicken,
lettuce, pickled cucumber & kim chi mayo
on brioche bun
- Bahn Mi (Vietnamese Baguette)** 18
Pulled pork glazed in master stock caramel
w/ asian slaw, pickled ginger, coriander &
Siracha Chilli Sauce
- Fish Burger** 16.5
Battered fish fillet, lettuce, tomato, onion &
tartare sauce
- Mushroom & Cheese Burger** 16
Smoked mushroom, blue cheese, onion
rings, tomato, mesculin & truffle oil on
brioche
- Spicy Texan** 17
BBQ beef brisket, lettuce, tomato,
guacamole, pickle onion, cheese & chipotle
mayo

Green Stuff

Pork Salad (GF, N, DF) 18

Masterstock caramel glazed pulled pork, Green papaya, carrot, wombok, onion, chilli, beans & peanuts, coriander tossed in a Thai nampla dressing

Pumpkin Salad (V,GF,N, DF) 19

Spiced roasted pumpkin, charred cauliflower, asparagus raw kale & quinoa & nuts w/ a sesame yoghurt dressing

Garden Salad (V) (GF) 9

Cherry tomato, cucumber, onion, radicchio tossed in a verjuice emulsion

Things on the Side

Garlic bread 7

Garlic buttered baguette

Steak chips 7

w/ aioli & tomato sauce

Potato wedges 9

w/ sweet chilli & sour cream

Kids Corner all 10

Calamari Rings

Battered Fish

Chicken nuggets

Cheese burger

Pork Chipolata Sausages

All kid's meals served with a side salad & chips

DF DAIRY FREE
GF GLUTEN FREE
V VEGETARIAN
N CONTAINS NUTS

**Please advise our friendly staff
of any dietary requirements**

10% Surcharge Applies on Public Holidays

