

ALL DAY MENU

10AM-10PM

SHARING

Pork Belly Bites (4 pieces) (NF/GF) smokey honey BBQ sauce or Thai style chilli sauce	24
Chicken Wings (10 pieces) (NF/GF) smokey honey BBQ sauce or Thai style chilli sauce	24
Pumpkin Arancini (4 pieces) (NF/GF/VGN) vegan aioli roasted beetroot hummus	22
Wedges (V/NF) sweet chilli sour cream	15
Truffle Fries (V/NF) crispy golden fries parmesan truffle oil truffle aioli	15
Salt & Pepper Squid (NF/DF) sweet chilli aioli	24

BIGGER BITES

Steak Sandwich (NF/GFO) Turkish bread Korean style bulgogi sauce kim chi slaw korean BBQ sauce aioli sauce fries	32
Southern Fried Chicken Burger (NF) Cajun slaw aioli sauce fries	32
voco™ Veggie Burger (V/GFO/NF) carrot, kale & chickpea patty lettuce tomato relish aioli sauce fries	28
BBQ Bacon & Cheese Burger (NF) maple bacon pickle cheese BBQ sauce aioli sauce fries	32

SALADS

Cauliflower & Chickpea Salad (VGN/NF/GF) spice roasted cauliflower tender chickpeas pomegranate crisp salad leaves citrus dressing	22
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Add On

grilled warm chicken breast | smoked salmon | fried haloumi | \$6 each

SIDES

Garden Salad (VGN/GF/NF)	12
Signature Salt Fries aioli sauce	16

V = Vegetarian | DF = Dairy Free | GF = Gluten Free | GFO = Gluten Free Option
VGN = Vegan | VGO = Vegan Option | NF = Nut Free

All food items are prepared in a kitchen that handles gluten, nuts, dairy, eggs, soy & other allergens.
While we take precautions, we cannot guarantee the absence of allergens.

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WOOD-FIRED PIZZA

(Gluten free base additional \$2)

Four Cheese & Truffle (V/NF/GFO) confit garlic truffle base mozzarella sharp cheddar provolone nutty parmesan	28
Margherita (V /NF/GFO) crispy crust tomato sauce confit tomatoes fresh mozzarella cheese basil	26
Moroccan Lamb (NF/GFO) slow roasted lamb seasoned Moroccan spices tomato sauce mozzarella cheese red onion roasted peppers mint yoghurt	28
Pepperoni (NF/GFO) crispy spicy pepperoni tomato sauce base mozzarella cheese chilli-infused honey	28
Pulled Pork (NF/GFO) tender pulled pork smokey honey BBQ sauce glazed pineapple zesty pickled jalapenos	28
Roasted Chicken & Pumpkin (NF/GFO) thyme & garlic roasted chicken tomato sauce sweet roasted pumpkin marinated artichoke feta	28

MAINS

(Available from 5pm - 10pm)

Sirloin 250G (GF/NF) broccolini baby carrots mash potato red wine jus	48
Lamb Shank (GF/NF) broccolini baby carrots mash potato red wine jus	46
Cajun Salmon (GF/NF) broccolini baby carrots mash potato herb lemon butter	44
Chicken Supreme (GF/NF) thyme & garlic roasted chicken broccolini baby carrots mash potato red wine jus	42
Roasted Eggplant (VGN/GF) maple glazed wood-fired pumpkin quinoa vine ripened tomato roasted pepitas cherry tomatoes sweet sesame Japanese dressing	34

DESSERT

New York Style Baked Cheesecake (V) fresh berries coulis	24
Raspberry Date Cake (VGN) served warm with fresh berries coulis	24
Binnorie Cheese Board (NF) 3 cheeses lavosh rice crackers dried fruits quince paste	32

Please note a 10% surcharge applies on Sunday | 15% surcharge on public holidays