

ALL DAY MENU

10AM-10PM

SHARING

Chicken Wings (10 pieces) (NF/GF) smokey honey BBQ sauce or Thai style chilli sauce	25
Pumpkin Arancini (4 pieces) (NF/GF/VGN) vegan aioli roasted beetroot hummus	22
Wedges (V/NF) sweet chilli sour cream	14
Salt & Pepper Squid (NF/DF) crispy noodles coriander and chili sauce	24
Garlic Bread (2 pieces) (V/NF) add on cheese \$2	14

BIGGER BITES

Comes with choice of chips or salad

Steak Sandwich (NF/GFO) Tender spice roasted steak caramelized onions cheddar cheese honey BBQ sauce aioli	34
Southern Fried Chicken Burger (NF) Cajun slaw aioli sauce	28
voco Veggie Burger (V/GFO/NF) grilled seasonal vegetable pattie vegan aioli smokey tomato relish	26
BBQ Bacon & Cheese Burger (NF) wagyu pattie maple chilli bacon pickle cheese honey BBQ sauce aioli sauce	28

SALADS

Cauliflower & Chickpea Salad (VGN/NF/GF) spice roasted cauliflower tender chickpeas pomegranate crisp salad leaves citrus dressing	22
Thai Beef Salad (GF/NF/DF) spiced wagyu beef rice noodles cucumber mint chilli Nam Jim sauce	28
Ranch Chicken Salad (NF) green leaves ranch dressing cucumber shaved onion house-battered crispy chicken chilli bacon parmesan cheese	28
Add On \$6 each grilled chicken smoked salmon	

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.

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

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WOOD-FIRED PIZZA

(Gluten free base additional \$5)

Four Cheese & Truffle (V/NF/GFO) confit garlic truffle base mozzarella cheese sharp cheddar provolone nutty parmesan	30
Margherita (V /NF/GFO) crispy crust tomato sauce confit tomatoes fresh mozzarella cheese fragarant basil	28
Moroccan Lamb (NF/GFO) slow roasted lamb seasoned Moroccan spices tomato sauce mozzarella cheese red onion roasted peppers mint yoghurt	30
Pepperoni (NF/GFO) crispy spicy pepperoni tomato sauce base mozzarella cheese chilli-infused honey	30
Peri Peri Chicken Pizza (NF/GFO) roasted spiced chicken tomato sauce grilled capsicum spicy jalapenos Peri Peri mayo	30

MAINS

Slow Braised Beef Cheek (GF/NF) braised beef cheek mash potato broccolini baby carrots Hunter shiraz red wine jus	52
Cajun Salmon (GF/NF) broccolini baby carrots mash potato tangy citrus and herb sauce	46
Chicken Supreme (GF/NF) thyme, garlic, tomato and cheese filled roasted chicken broccolini baby carrots mash potato red wine jus	46
Maple Glazed Pumpkin & Coconut Soup (VGN/NF) wood fire maple glazed pumpkin garlic & rosemary oven baked ciabatta	32

SIDES

Garden Salad (VGN/GF/NF)	14
Plain Fries (V/NF)	14
Signature Salt Fries (V/NF) aioli sauce	16

DESSERT

New York Style Baked Cheesecake (V) fresh berries coulis	24
Chocolate Brownie (GF/V) walnuts fresh berries coulis	24
Raspberry Date Cake (VGN) served warm with fresh berries coulis	24

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