

Menu

Bites & Share Plates (served all day)

“KFC” Kentucky Fried Cauliflower
w Vegan Aioli \$14 (vegan)

½kg or 1kg “Crispy Buffalo Wings”
Chipotle and Honey, BBQ or Naked \$14/\$20

Thai Vegan Bhajis w Crying Tiger Dipping Sauce \$14 (vegan) (gf)

Salt & Sichuan Pepper Squid, Chipotle & Lime Mayo \$16

Mac & Cheese Croquettes
Smoked Ham Hock & Manchego w English Mustard Mayo \$16

Roasted Beetroot & Goats Cheese Arancini’s
w Black Garlic Mayo \$14 (v)

Two Bird’s “Taco” Battered Fish Taco \$16

W Rainbow Coleslaw, Charred Corn, Chipotle Mayo, Coriander & Lime (2)

Chargrilled Korean Chilli Chicken Taco \$16

w Spicy Coleslaw, Watermelon Salsa & Coriander Cream (2)

Pulled King Brown Mushroom Taco (vegan) (v) \$16

w Shredded Gem Lettuce, Heirloom Tomato Salsa & Pickled Red Onion (2)

Two Hands

“The Wazza Burger”

Black Angus Beef Patty, American Cheese, Crispy Maple Bacon, Iceberg Lettuce, Chipotle Mayo, Bacon Jam \$22

“Wild Mushroom & Chickpea Burger”

Wild Mushroom & Chickpea Patty, Snow Pea Shoots, Caramelised Onion, Beetroot, Sliced Tomato, Basil, Gem Lettuce, Black Garlic Mayo \$20 (v)

“The Original Cheese Burger”

Black Angus Beef Patty, Cheddar Cheese, Iceberg Lettuce, Slice Tomato, Tomato Relish \$20

“Buttermilk Crispy Chicken Burger”

Deep Fried Crispy Chicken, Monterey Jack Cheese, Jalapeno, Gem Lettuce, Honey Mustard Slaw \$20

The Steak Burger

“Cape Grimm” Scotch Fillet, Cheddar Cheese, Caramelized Onion, Beetroot, Sliced Tomato, Gem Lettuce, Tomato Relish \$22

Farmin’ Garden

Wazza Chicken Caesar Salad

Sous Vide Chicken Breast, Baby Gem Lettuce, Poached Egg, Pancetta Crisps, Garlic Croutons, White Anchovies, Shaved Parmesan, Yoghurt Caesar Dressing \$22

Red Capsicum & Mandarin Salad

Red Capsicum, Carrot, Mandarin, Green Shallots, Snow Pea Shoots, Cashew Nuts Sesame Seeds, Ginger Dressing \$18 (vegan) (gf)

Our Mains

Crispy Skin New Zealand Salmon

Heirloom Cherry Tomato, Caper Berries, Red Onion, Sicilian Green Olives \$28 (gf)

Beef Ribs

Plate of Beef Ribs, Homemade Ribs Sauce, Chips, Salad, Coleslaw \$25 (gf)

Eggplant

Slow-Cooked Eggplant, Tamarind, Vegemite, Wattle Seed, Roasted Onion, Candied Hazelnuts, White Bean Purée \$24 (vegan)

Lamb Rump

Sous Vide Lamb Rump, Parmesan & Truffle Risotto, Spring Peas, Red Chard \$32 (gf)

Prawn Fettucine

Handmade Fettucine, Prawn Cutlets, Pine Nuts, Long Red Chilli’s, Lemon & Parsley Panagrattato \$28 (v)

Fish & Chips

Tempura Beer Battered New Zealand Hake, Fat Chips, Garden Salad, Tartare Sauce \$22

Gnocchi

Handmade Gnocchi, Sugar Snap Peas, Spring Baby Peas, Salsa Agresto, Basil, Taleggio \$24 (v)

Bangers & Mash

“Black Forest Smoke House” Bratwurst Sausages, Paris Mash, Caramelised Onions, Shallots, Gravy \$24 (gf)

Schnitzel

Panko Crumbed Chicken Breast, Shoestring Fries, Garden Salad \$22
Upgrade to a Parm

Nachos

Willie The Boatman “Marrickville Lager” Braised Little Joe’s MB4+ Brisket, Chilli & Lime Tortilla Chips, Tomato Salsa, Jalapeno, Red Chilli, Coriander Sour Cream \$22

Grill

“Cape Grimm” Scotch Fillet \$32

MB4+, 250gms, Grass Fed

“Tajima Wagyu” Rump \$40

MB6+, 300gms, 400day Grain Fed, (seasoned with “Emu Rub”)
Awarded Grand Champion Wagyu Breed 2017 & 2018

“Riverina Black Angus” Rump \$25

MB2+, 120-day Grain Fed

“Pinnacle” Flat Iron Steak \$32

MB2+, 250gms, Grass Fed

“Grainge Black Angus” Rib Eye” \$36

MB2+, 400gms, 120day Grain Fed

“Scone’s Hunter Valley” Pork T-Bone, 300gms” \$25

Free Range

“Butterflied Spatchcock 600gms \$30

Marinated in Lemon, Thyme & Garlic

All served with Shoestring Fries or Mash & Garden Salad

Sides & Sauces

Broccolini, Chilli, Garlic \$11

Paris Mash \$9

Shoe String Fries \$9

Sweet Potato Fries \$11

Vegan Aioli \$2