

Bites

(served all day)

Jalapeno Poppers w Smokey Mayo (v)	\$14
Grilled Pita Bread w Garlic Dip, Beetroot Pesto, Roasted Red Capsicum & Chilli Hummus (v)	\$14
'Mac & Cheese' Smoked Ham Hock & Manchego Croquettes w English Mustard Mayo	\$16
'KFC' Kentucky Fried Cauliflower w Vegan Garlic Mayo (vegan)	\$14
Salt & Sichuan Pepper Squid w Saffron Aioli	\$16
½kg Crispy Buffalo Wings tossed in either Chipotle & Honey, BBQ or Naked	\$14

Farm N' Garden

The Wazza Chicken Caesar Salad	\$22
Baby Gem Lettuce Leaves, Sous Vide Chicken Breast, Poached Egg, Pancetta Crisps, Garlic Croutons, White Anchovies, Shaved Parmesan, Yoghurt Cesar Dressing	
Crispy Red Capsicum and Valencia Orange Salad (v)	\$18
Red Capsicum, Carrot, Valencia Orange, Green Shallots, Snow Pea Shoots, Cashew Nuts, Sesame Seeds, Ginger Dressing	

Two Hands

(all Burgers served with Shoestring Fries & Pickle)

Tempura Fish Tacos (3)	\$18
Beer Battered New Zealand Hake, Rainbow Coleslaw, Charred Corn, Chipotle Mayo, Coriander, Lime	
Korean Chilli Chicken Tacos (3)	\$18
Chargrilled Korean Chilli Chicken, Spicy Coleslaw, Watermelon Salsa, Smoked Sour Coriander Cream	
The Wazza Burger	\$22
Black Angus Beef Patty, American Cheese, Crispy Maple Bacon, Gem Lettuce, Chipotle Mayo, Bacon Jam (upgrade to a Stacker for an extra \$4)	
The Original Cheese Burger	\$20
Black Angus Beef Patty, Cheddar Cheese, Sliced Tomato, Gem Lettuce, Tomato Relish	
Buttermilk Crispy Chicken Burger	\$20
Deep Fried Crispy Chicken, Monterey Jack Cheese, Jalapeno, Gem Lettuce, Honey Mustard Coleslaw	
Beetroot & Fetta Burger (v)	\$20
Beetroot & Fetta Patty, Iceberg Lettuce, Snow Pea Shoots, Sliced Tomato, Basil, Avocado Mayo	
Soft Shell Crab Burger	\$24
Tempura Battered Soft Shell Crab, Thai Green Papaya Coleslaw, Yuzu Mayo	
Steak Burger	\$22
'Cape Grimm' Scotch Fillet, Cheddar Cheese, Caramelised Onion, Beetroot, Sliced Tomato, Gem Lettuce, Tomato Relish	

Mains

Salmon (gf) \$28

Crispy Skin New Zealand Salmon, Fennel Cream, Citrus Salad, Red Vein Sorrel, "Alto" Extra Virgin Olive Oil

Pork Belly (gf) \$28

Byron Bay Berkshire Confit Pork Belly, Yuzu Gel, Sous Vide Nashi Pear, Mustard Greens

Gnocchi (v) \$24

Handmade Gnocchi, Spicy Arrabiata Sauce, Charred Cherry Tomatoes w Garlic Bread

Prawn Fettuccini \$28

Freshly Made Fettuccini Pasta, Prawn Cutlets, Pine Nuts, Long Red Chilli, Lemon & Parsley Pangrattato

Beef Ribs \$25

Plate of Beef Ribs, Homemade Ribs Sauce, Chips, Salad, Coleslaw

Fish & Chips \$24

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

Summer Bangers & Mash \$24

'Black Forest Smoke House' Chicken, Thyme & Mustard Sausages, Colcannon Mash, Red Onion Jam, Shallots, Gravy

Schnitzel \$22

Panko Crumbed Chicken Breast, Shoestring Fries, Garden Salad
(upgrade to a Parmesan for an extra \$3)

Nachos (gf) \$22

Young Henry's Beer Braised Little Joe's MB4+ Brisket, Chilli & Lime Tortilla Chips, Cherry Tomato Salsa, Jalapeno, Coriander Smoked Sour Cream
(served with or without cheese)

The Grill

(served with Shoestring Fries or Paris Mash & Garden Salad)

'Cape Grimm' Scotch Fillet MB4+, 250gm", Grass Fed	\$36
'Scone's Hunter Valley' Pork T-Bone 300gm, Free Range	\$25

'Tajima Wagyu' Rump \$40

MB6+, 300gm", 400day Grain Fed,
(seasoned with Emus Rub)
Awarded Grand Champion
Wagyu Breed 2017 & 2018

'Riverina Black Angus' Rump MB2+, 250gm, 120-day Grain Fed	\$25
'Pinnacle' Flat Iron Steak MB2+, 250gm", Grass Fed	\$32
'Pinnacle' T-Bone , MB2+, 400gm, Grass Fed	\$34
Butterflied Spatchcock 600gm, Marinated in Lemon, Thyme & Garlic	\$30

(Choice of Sauce: Café De Paris, Smoked Butter, Pepper, Mushroom, Red Wine Jus)

Sides

Broccolini, Chilli, Garlic & Alto Extra Virgin Olive Oil	\$11
Paris Mash w Smoked Butter	\$9
Shoe String Fries w Tomato Sauce	\$9
Sweet Potato Fries w Chipotle Mayo	\$11
Wedges w Sweet Chilli & Sour Cream	\$12

For The Kids (\$12)

(all include a soft drink or juice)

Fish, Chips & Salad
Sausages, Mash & Gravy (gf)
Chicken Schnitzel, Chips & Salad
Napolitana Pasta (v)
Chargrilled Chicken Breast, Chips & Salad