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## SNACKS

<b>Red Pepper, Garlic &amp; Herb Focaccia v</b> sour cream & chive dip	4.5
<b>Italian Olives (v)</b> chilli, rosemary	4
<b>Pepperoncini Peppers v</b> stuffed with feta	4.5
<b>Cashew Nuts (v)</b> harissa spice, sesame	3

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## SPECIALITY

<b>Baby Back Pork Ribs</b> Half/Whole sweet & sour BBQ, house pickle	6.5/10.5
<b>Beef Short Rib</b> slow braised, sweet mustard BBQ sauce, house pickle	9.5
<b>Tiger Prawns</b> tail on, chilli, house butter, charred lime	10
<b>Grilled Local Lobster</b> Half/Whole garlic butter, charred lime	12.5/21.5

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## SANDWICHES

<b>Ruben</b> pastrami, gruyere, sauerkraut, on toasted rye, sweet mustard dip	10
<b>Shrimp Po' Boy</b> tempura shrimp, sriracha, romaine, pickles	9
<b>Falafel Roll (v)</b> hummus, gem lettuce, red onion & house sauce	6.5
<b>BLTA</b> bacon, lettuce, tomato, avocado, rye bread	6.5

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## APPETISERS

<b>Nachos (v)</b> sour cream, avocado, tomato salsa, jalapeño	4.5
<b>Truffle Puffs (v)</b> truffle mayo	5
<b>Firecracker Shrimp</b> tempura fried, sriracha, charred lime	6
<b>Seared Beef Crudo</b> arugula, parmesan, truffle mayo	6
<b>Buffalo Chicken Wings</b> hot n' sour glaze, blue cheese dip	4.5

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## CHARCOAL GRILL

our beef is selected from orkney, scotland, from aberdeen angus holstein cross cattle, carefully dry aged for succulence & flavour	
<b>Flat Iron 8oz</b> 35 day dry aged	9
<b>New York Strip 10oz</b> 45 day dry aged	20
<b>Fillet 8oz</b> 35 day dry aged	24
<b>Surf &amp; Turf</b> 6oz sirloin, tempura fried shrimp, hollandaise sauce	15.5
<b>Blackened Salmon Fillet</b> miso glaze, charred lime	9
<b>Baked Eggplant (v)</b> Boston baked beans, parmesan	8.5
<b>Sauces</b>	2
BBQ, chimichurri, truffle mayo, house butter, sriracha, tomato & jalapeño relish, béarnaise	

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## SIDES

<b>Skinny Fries (v)</b>	2.5
<b>Cheese Fries v</b>	4
<b>Truffle Fries v</b>	4
<b>Spinach Rockefeller v</b>	3.5
<b>Corn "On the Cob", Butter (v)</b>	3.5
<b>Onion Rings (v)</b>	3.5
<b>Home Style Slaw v</b>	2.5
<b>Gem Hearts, Ranch Dressing (v)</b>	3

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## SALADS

<b>Crispy Duck</b> wild rocket, pea shoots, soft herbs, pomelo, pickled radish, crispy shallot, citrus dressing	7.5
<b>Caesar</b> romaine lettuce, classic caesar dressing with anchovies, bacon, shaved parmesan, herb croutons <b>add:</b> chicken	7.5 3
<b>Cobb</b> romaine lettuce, chicken, tomato, crisp bacon, hen egg, blue cheese, artichoke, guacamole, ranch dressing <b>add:</b> lobster	8.5 7

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## BURGERS & DOGS

<b>Cheeseburger</b> ground beef, lettuce, red onion, house sauce, pickle, spicy relish	9.5
<b>Hot n' Sour Glazed Chicken</b> guacamole, lettuce, red onion, sriracha, brioche bun	9
<b>Smoked Cheese &amp; Pork Dog</b> sauerkraut, yellow mustard, pickles, crispy onions	8.5
<b>The Empire State</b> double cheese burger, guacamole, sour cream, nachos, bacon, lettuce, red onion, house sauce <b>add:</b> blue cheese, emmental, bacon	14.5 1.5

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## SWEETS

<b>Baked New York Cheesecake v</b> berry compote	6
<b>Knickerbocker Glory v</b> vanilla ice cream, cherries	4.5
<b>Double Chocolate Brownie v</b> salted caramel ice cream, popcorn	5
<b>Belgian Waffle v</b> berries, vanilla ice cream or chocolate, banana	4.5
<b>Banoffee Pie v</b> toffee sauce, banana, chocolate	4.5
<b>Sorbet Sundae (v)</b> mixed fruit sorbet, fresh berries, chickpea cream	4.5
<b>Freakshake v</b> create a sharing freak from any dessert	9