



HOUSE CUT CHIPS GF

served with tomato sauce

Salt + Pepper \$8.5

Garlic \$8.5

Loaded Chips, with chilli beef, cheese and sour cream \$15

ADD THE HOUSE MADE IPA AIOLI +\$1.5



HAVE OUR MENU WHERE EVER YOU GO SCAN & GO

S M A L L P L A T E S

- Goujons of Hoki** \$15
with house made tartare sauce and lemon wedges
- Spicy Popcorn Shrimp** \$9.5
with house made IPA aioli
- Crispy Halloumi Sticks** \$15
with tomato chilli jam VG
- Mushroom Fries**, with garlic rosemary salt flakes, parmesan cheese and house made IPA aioli VG \$13.5
- Thai Satay Chicken Sticks** \$15
with nutty dipping sauce GF
- Falafels**, with house made IPA aioli and salsa verde VG \$12
- Mushroom Arancini Balls** \$16
with blue cheese aioli VG
- Spiced Lamb Kofta Sticks** \$15
with tzatziki dipping sauce
- Macadamia Dukkah** \$14.5
with fresh Turkish loaf and olive oil V
- Marinated Olives**, in thyme, rosemary, lemon and garlic GF V \$14.5
- Monk Fish Ceviche Tostada** \$16
with lemon, tomato, cucumber and coriander GF
- Side Salad**, with crisp greens and salsa verde V \$6

M A I N P L A T E S

- House Smoked Lemon Pepper Salmon**, on a salad of green beans, avocado, cherry tomato, mescaline and croutons with a lime vinaigrette \$26
- Warm Thai Chicken Salad**, with mesclun, carrots, peppers, red onions, mung beans, coriander, and cucumber GF \$25
VEGETARIAN OPTION: Thai spiced falafels
- Mussels**, steamed open in a garlic white wine cream sauce with toasted Turkish loaf \$24
- Roasted Pork Belly**, with merlot poached pears, creamy blue cheese, pickled beetroot and crisp salad leaves GF \$25
- Herb Stuffed Chicken Breast**, on a warm Mediterranean potato salad, finished with roasted red pepper dressing GF \$26

FOR KIDS UNDER 14 YRS

- Kids Fish Goujons** \$10
with chips and tomato sauce
- Kids Pizza**, tomato base and buffalo mozzarella VG \$10
- Kids Slider**, with a beef patty, cheese, tomato sauce and chips \$10
- DESSERT**
- Kids Dessert** \$6
Ice-cream with chocolate sauce GF

CHECK OUT OUR DAILY SPECIALS BOARD

*GLUTEN FREE AND GLUTEN PRODUCTS ARE COOKED ON THE SAME HOT PLATES AND FRYERS

VEGETARIAN VG GLUTEN FREE GF VEGAN V

PIZZAS

PIZZA BREADS

BOTH SERVED WITH ROASTED RED PEPPER HUMMUS

Garlic & Cheese *vc* \$12
Herb, Garlic & Cheese *vc* \$12

**CHECK OUT
THE BOARD
FOR PIZZA
OF THE WEEK**

PIZZAS

Meat Lovers, Cajun Chicken, chorizo, bacon and meat balls \$23

Spicy Chicken Fajita, Fajita chicken, crispy bacon, red onion, roasted red peppers, jalapeños and Sriracha aioli \$23

Margherita, Buffalo mozzarella on a tomato and oregano sauced base *vc* \$19.5

Vegetarian, Artichoke, spiced beetroot, olive, caper, rocket and parmesan *vc* \$23

Pulled Pork, Pulled pork, crispy bacon, jalapeños and red onion with Cajun BBQ sauce \$23

GLUTEN FREE BASES AVAILABLE FOR AN ADDED +\$2
VEGAN CHEESE AVAILABLE FOR AN ADDED +\$3

BURGERS

All served in a toasted bun with house cut chips

Classic Burger, House made beef patty, cheese, bacon, lettuce, tomato, pickle, IPA aioli and the famous house burger sauce \$22

Chicken Burger, Southern fried chicken breast fillet with Sriracha dressed slaw and pickles \$22

Fish Burger, Panko crumbed Dory fillet with a Thai aioli dressed slaw, pickled ginger, toasted sesame and pickles \$22

Beetroot Burger, House made chickpea and beetroot patty, salsa verde, crisp salad and pickles *vc* \$22

GLUTEN FREE BUNS AVAILABLE FOR AN ADDED +\$1.50

DESSERTS

Chocolate Waffles \$10
with vanilla ice cream and chocolate Baileys sauce

Classic Sundae \$10
of Vanilla ice cream with summer berries, raspberry coulis and whipped cream *GF*

Italian Style Apple Doughnuts \$10
with butterscotch sauce and vanilla ice cream

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