

S M A L L P L A T E S

HOUSE CUT CHIPS GF

served with tomato sauce and house made IPA aioli

- Salt + Pepper** \$10
- Salt + Garlic** \$10
- Loaded Potato Skins** \$18
with chilli beef, cheese and sour cream



**HAVE OUR MENU
WHERE EVER
YOU GO** SCAN & GO

- Pulled Pork Croquettes** \$16
With house smoked garlic BBQ sauce
- Mushroom Arancini Balls** \$16
With blue cheese aioli dipping sauce v
- CBLT Bagel** \$18
Chicken, bacon, lettuce, and tomato bagel with garlic aioli DF
- Mushroom Fries** \$17
With garlic & rosemary salt flakes, parmesan cheese and house made IPA aioli v
- Buttermilk Chicken Strips** \$17
Served crisp & lightly spiced with jerk sauce
- Thai Chicken Satay Sticks** \$17
With nutty dipping sauce GF / DF
- American Style Chilli Dog** \$16
Spiced bratwurst, cheese and chilli beef served in a soft roll with American mustard
- Popcorn Shrimp** \$13
Dressed in chilli sauce served with IPA aioli and fresh lemon DF
- Chilli Beef Tostadas** \$16
Corn taco cups filled with shaved lettuce, chilli beef and topped with guacomole GF / DF
- BBQ Pulled Jackfruit Tostadas** \$16
Corn taco cups filled with shaved lettuce, BBQ pulled jackfruit and topped with guacomole VEGAN GF
- Jalapeno Poppers** \$18
Large pasta shells filled with jalapeno cheese sauce, crumbed and served crispy with a sriracha dipping sauce v

M A I N P L A T E S

- Beef and Porter Pie**
Beef steak braised in Sprig & Fern porter, served with creamy mash, green peas and gravy
- Roasted Vege Strudel**
Pumpkin, kumara, feta and basil pesto filo strudel, served with celeriac puree, beetroot honey and crisp salad leaves v
- Chicken Stroganoff**
Chicken, mushroom and leek stroganoff served on braised rice with toasted Turkish loaf
- Braised Pork Hock**
Slow braised 600gm pork hock served on wholegrain mustard mash, braised red cabbage with cider & star anise gravy GF
- Seafood Chowder**
A selection of seafood including mussels, shrimp, white fish, smoked salmon and clams served in a rich creamy soup with toasted Turkish loaf
- Steamed Vege** \$7 | **Rocket and Parmesan Salad** \$7
Dressed with basil pesto oil v / GF / DF | Scented with truffle oil v / GF / DF

\$28

FOR KIDS UNDER 14 YRS

\$27

Hawaiian Pizza \$13
Ham, pineapple and cheese on a tomato sauce base

\$27

Classic Kiwi Hotdog \$13
with chips

\$28

Bacon Mac n Cheese \$13
with garlic bread

DESSERT

Doughnut Bites \$8
with chocolate sauce and ice cream

Apple Crumble \$8
with ice cream

\$28

**CHECK OUT OUR
DAILY SPECIALS
BOARD**

GF BREAD ALTERNATIVE AVAILABLE +\$2

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

V - VEGETARIAN DF - DAIRY FREE
GF - GLUTEN FREE VEGAN - VEGAN

PIZZAS

ALL BASES TOPPED WITH PIZZA SAUCE AND MOZZARELLA PIZZA CHEESE.

GF / DF / VEGAN BASES AVAILABLE +\$2.5
VEGAN CHEESE +\$3

Mushroom, Rocket and Truffle Oil

Swiss brown mushrooms, mushroom duxelle, crisp rocket, shaved parmesan and truffle oil v

\$26

Chicken, Cranberry and Brie

Garlic & herb roasted chicken, creamy brie, red onion and cranberry jelly

\$26

BBQ Pulled Pork

Pulled pork, crispy bacon, jalapenos, red onion, roasted red peppers and house smoked garlic BBQ swirl

\$26

BBQ Pulled Jackfruit

Pulled Jackfruit, jalapenos, red onion, roasted red peppers and house smoked garlic BBQ swirl

\$26

Meat Lovers

Fajita chicken, chorizo, bacon and salami

\$26

Smoked Salmon

House smoked salmon, spinach, red onion, and herb cream cheese

\$26

PIZZA BREAD

SERVED WITH ROASTED RED PEPPER AND CUMIN HUMMUS

Garlic & Cheese v

\$12

CHECK OUT THE BOARD FOR PIZZA OF THE WEEK

BURGERS

All served in a toasted bun with house cut chips

GF / DF / VEGAN BUNS AVAILABLE +\$2

Classic Burger

House made beef patty, cheese, bacon, lettuce, tomato, pickle, IPA aioli, and the famous house burger sauce

\$26

Chicken Burger

Southern fried chicken breast fillet with sriracha dressed slaw and pickles

\$26

Vege Burger

House made beetroot and chickpea patty, balsamic onion jam, crisp lettuce, tomato, pickle and red pepper coulis v

\$26

Monkfish Burger

Monkfish in Sprig + fern apple cider batter, lettuce, tomato, pickle and house made tartare sauce

\$26

DESSERTS

Chocolate Pecan Brownie

\$14

with vanilla bean ice cream and chocolate baileys sauce GF

Deluxe Lemon Curd Doughnut

\$14

with cinnamon sugar, salted caramel sauce and ice cream

Apple Granola Crumble Pie

\$14

with vanilla anglaise

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