

Wood Fired Tucker

Everything we serve is made in house

Baked Nachos - \$18

Baked on a bed of crunchy corn chips served with chilli con carne, melted cheese, red onion, sour cream and fresh coriander. Vego option available - \$15

Potato Skins - \$16

Roasted potato skins stuffed with parmesan mash & topped with bacon, sour cream, fresh chives.

Tapas Classics - \$15

Wood fired slices of chorizo & haloumi with olive tapenade & garlic side bread.

Patatas Bravas - \$10

Oven baked potato pieces drizzled in hot sauce and aioli with a dusting of paprika.

Soft Pretzels - \$10

Freshly baked soft pretzels topped with sesame seeds and served with honey mustard.

Sausagefest - \$25

Locally sourced German style Bratwurst & Kransky sausages served with a selection of 3 mustards, radish, pickles, house made sauerkraut and two soft pretzels.

Parmi Fingers - \$16

Chicken tenderloins coated in spiced crumbs and topped with Napoli sauce, Virginian ham, melted mozzarella cheese and chives. Served with a side of coleslaw and honey mustard dip.

Pork Mac & Cheese - \$14

4 cheese mac - Colby, Parmesan, Smoked and Mozzarella. Served on top of a bed of spiced pulled pork and BBQ sauce topped with a crunchy corn & bread crumb.

Brioche Bun Burgers

Royale With Cheese - \$12

Beef patty, American cheese, Dijon mustard, ketchup & pickle.

The Wharfy - \$18

Double beef patty, double American cheese, streaky bacon, red onion, coleslaw, Dijon mustard, chipotle tomato relish & pickle.

Porkies - \$14

Pulled pork, spicy aioli, bacon, coleslaw & pickle.

Cows Are People Too - \$14

Crusted haloumi, roasted Portobello mushroom, chipotle tomato relish, red onion
Dijon mustard.