

LIGHT EATS

Paroa Bay Oysters served on Ice with Malt Vinegar & Lemon - four pieces	\$15	GF DF
Mussels, Cockles and Tua Tua cooked with Herbs, musky Wine and Tomato served with Bread	\$13	☼
Garlic Bruschetta topped with Lemon-infused Crème Fraiche and Prosciutto	\$12	
Crisp fried Squid with Pecorino Cheese, Rocket and Aioli	\$12	
Confit Duck Arancini with Wasabi-infused Japanese Mayonnaise	\$12	
Lamb, Honey & 5-spice Sausages with Date Mascarpone	\$12	

NEW YORK STYLE DELI SANDWICHES

Ruben House-made Wagyu Beef Pastrami thickly sliced, served on a Long Bun with Pickles, Cheddar and Thousand Island Sauce	\$15	☼
Shrimp Po'boy Sautéed Prawns drenched in a spicy rich Rémoulade Sauce, served on a Garlic buttered Long Bun with Iceberg Lettuce, Tomato and Red Onion	\$15	☼
Gerber Open-faced Ham and Provolone Cheese Long Bun: We finish this St. Louis masterpiece off by toasting it for a gooey, cheesy finish	\$15	☼
Pimento Cheese Sandwich Cheddar Cheese and Chipotle Peppers; this version has some extra twang with crispy fried Green Tomatoes, layered between Long Buns	\$13	V ☼
Wagyu Beast 200g of sweet, dripping Wagyu Beef Brisket served on a dusted Bap with Pickles, aged Edam Cheese, Ketchup and Mustard	\$15	☼

Ask us to:

*Double the Dollars, Triple the Meat
Saladise it, wrap it or gluten-free bun it: no extra charge*

SUBSTANTIAL EATS

Steak 200g of pink juicy Wagyu Rump perfection served with Fries and Iceberg Garden Salad	\$22	GF DF
Fish and Chips Beer battered Market Fish served with Salt & Vinegar seasoned hot Chips and Iceberg Garden Salad	\$22	☼
Crunchy Chicken Chicken Breast brined in our special soak, coated in a crunchy coating and fried into crispy magic, served with Peanut Coleslaw and Potato Mash	\$20	
Grilled Haloumi Served in an heirloom Tomato with a Basil, Red Onion and Eggplant Salad	\$20	GF V

WHY NOTS

Heirloom Tomato, Basil & Red Onion side Salad dressed in Olive Oil & Malt Vinegar	\$6.50	GF V
Steak Fries with Truffle Salt, Parmesan Cheese and chopped Herbs	\$6.50	GF
Iceberg Lettuce Chiffonade served with Tomato and Red Onion with Lemon and Miso Dressing	\$6.50	GF V

DESSERT

Chocolate Fondant with Vanilla Ice Cream	\$12	V
Vanilla Crème Brûlée served with Biscotti	\$12	V ☼
Spencer Ice Cream Sundae with all the trimmings	\$12	GF V
Cherry and Dark Chocolate Tart with whipped Cream and Praline	\$12	GF V
Spencer Eton Mess - Meringue, Berry Compote & whipped Chantilly Cream	\$12	GF

GF = gluten free DF = dairy free V = vegetarian ☼ = can be GF or DF

“ *I can't cook, I use a smoke alarm as a timer.* ”

Carol Siskind

“ *Life expectancy would grow by leaps and bounds
if green vegetables smelled as good as bacon.* ”

Doug Larson

“ *Moderation. Small helpings. Sample a little bit of everything
These are the secrets of happiness and good health.* ”

Julia Child

“ *Never eat more than you can lift.* ”

Miss Piggy (American Puppet)

“ *After a good dinner, one can forgive anybody,
even one's relatives.* ”

Oscar Wilde

“ *Food for thought is no substitute for the real thing.* ”

Walt Kelly

“ *There are four basic food groups, milk chocolate, dark chocolate,
white chocolate, and chocolate truffles.* ”

Unknown

“ *Fish, to taste right, must swim three times
-in water, in butter, and in wine.* ”

Polish proverb

“ *Part of the secret of success in life is to eat what you like and let
the food fight it out inside.* ”

Mark Twain (Samuel Langhorne Clemens) (1835-1910)

“ *One morning, as I went to the freezer door, I asked my wife,
'What should I take out for dinner?'*
Without a moment's hesitation, she replied, 'Me.' ”

anonymous