

<u>LIGHT EATS</u>

Paroa Bay Oysters served on Ice with Malt Vinegar & Lemon - four pieces	\$15	GF DF	Steak	\$22	GF DF
Mussels, Cockles and Tua Tua cooked with Herbs, musky Wine and Tomato served with Bread	\$13		200g of pink juicy Wagyu Rump perfection served with Fries and Iceberg Garden Salad		
Garlic Bruschetta topped with Lemon-infused Crème Fraiche and Prosciutto	\$12		Fish and Chips Beer battered Market Fish	\$22	**
Crisp fried Squid with Pecorino Cheese, Rocket and Aioli	\$12		served with Salt & Vinegar seasoned hot Chips and Iceberg Garden Salad		
Confit Duck Arancini with Wasabi-infused Japanese Mayonnaise	\$12		Crunchy Chicken	600	
Lamb, Honey & 5-spice Sausages with Date Mascarpone	\$12		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	
NEW YORK STYLE DELI SANDWICHES			Grilled Haloumi Served in an heirloom Tomato with a Basil, Red Onion and Eggplant Salad	\$20	GF V
Ruben House-made Wagyu Beef Pastrami thickly sliced,	\$15		WHY NOTS		
served on a Long Bun with Pickles, Cheddar and Thousand Island Sauce Shrimp Po'boy			Heirloom Tomato, Basil & Red Onion side Salad dressed in Olive Oil & Malt Vinegar	\$6.50	GF V
Sautéed Prawns drenched in a spicy rich Rémoulade Sauce, served on a Garlic buttered Long Bun with Iceberg Lettuce, Tomato and Red Onion	\$15		Steak Fries with Truffle Salt, Parmesan Cheese and chopped Herbs	\$6.50	GF
Gerber Open-faced Ham and Provolone Cheese Long Bun:			Iceberg Lettuce Chiffonade served with Tomato and Red Onion with Lemon and Miso Dressing	\$6.50	GF V
We finish this St. Louis masterpiece off by toasting it for a gooey, cheesy finish	\$15	影	DESSERT		
Pimento Cheese Sandwich Cheddar Cheese and Chipotle Peppers; this version has some extra twang with	4		Chocolate Fondant with Vanilla Ice Cream	\$12	V
crispy fried Green Tomatoes, layered between Long Buns	\$13	V šš	Vanilla Crème Brûlée served with Biscotti	\$12	Vs济
Wagyu Beast 200g of sweet, dripping Wagyu Beef Brisket			Spencer Ice Cream Sundae with all the trimmings	\$12	GF V
served on a dusted Bap with Pickles, aged Edam Cheese, Ketchup and Mustard	\$15		Cherry and Dark Chocolate Tart with whipped Cream and Praline	\$12	GF V
Ask us to:			Spencer Eton Mess - Meringue, Berry Compote & whipped Chantilly Cream	\$12	GF

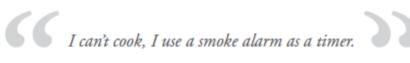
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Ask us to:

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

GF = gluten free **DF** = dairy free **V** = vegetarian $\frac{1}{5}$ = can be **GF** or **DF**

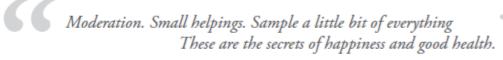
SUBSTANTIAL EATS



Carol Siskind

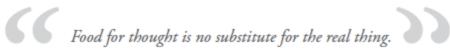
Life expectancy would grow by leaps and bounds if green vegetables smelled as good as bacon.

Never eat more than you can lift.



Julia Child





Wait Kelly

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)

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

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'.



Doug Larson

Miss Piggy (American Pupper)

even one's relatives. Oscar Wilde



Unknown

anonymous