

artie & MAI

EAT AND DRINK

DINNER MENU

SMALLS

PEAR, PARMESAN & ROCKET SALAD (V, V*O, GFO).....	8.0
WARM BREAD & DIPS w/ whipped feta & beetroot tzatziki (V).....	9.0
CHIPS w/ rosemary salt & aioli (V, GFO).....	8.0
LEMON & PEPPER SQUID w/ capers & aioli.....	12.0
PORK BELLY BITES w/ sticky fennel jam (GF).....	14.0
FISH TACO w/ Asian slaw, avo & dill puree & Sriracha aioli.....	14.0
CHORIZO & HASH w/ napoli & manchego (VO).....	12.0
PANKO CRUMBED HALOUMI STICKS w/ honey mustard (V).....	13.0
WARM GLAZED PUMPKIN w/ crispy chickpeas & mint yoghurt (V, GF).....	12.0
SOUTHERN FRIED WINGS (6).....	12.0
w/ your choice of: bbq sauce, tabasco chilli or blue cheese aioli	

BIGS

FISH & CHIPS, PANKO CRUMBED.....	25.0
w/ rosemary salted chips & tartare	
BBQ BEEF BACK RIB.....	32.0
w/ pumpkin puree & house made wedges	
QUINOA & PUMPKIN SALAD.....	18.0
w/ Tabouli, spinach, chickpeas & beetroot tzatziki (V, GF)	
ADD SATAY CHICKEN + \$5	
PAN FRIED BARRAMUNDI.....	27.0
w/ oven roasted potato, sautéed asparagus & burnt butter sauce (GF)	

BURGER

AMERICAN CHEESE BURGER.....	20.0
w/ jalapeños, bacon, tomato, bbq sauce & rosemary salted chips (GFO)	
CRISPY PORK BELLY BURGER.....	19.0
w/ apple fennel jam, Asian slaw & rosemary salted chips (GFO)	

PIZZA

PULLED PORK.....	23.0
w/ chick peas, apple fennel jam, caramelised onion (GFO)	
PUMPKIN.....	22.0
w/ mushroom, avo dill puree, heirloom tomato, manchego (V, GFO)	
CHORIZO.....	23.0
w/ red onion, olives, basil, mint yoghurt (GFO)	

DESSERTS

WAFFLE coffee Kahlua, vanilla bean ice-cream.....	12.0
SALTED CARAMEL ETON MESS (GF).....	12.0
AFFOGATO.....	10.0
ADD FRANGELICO 6.0	

➡ **GFO - GLUTEN FREE OPTION + 1.50**
GF (Gluten Free), V (Vegetarian), VO (Vegetarian Option),
V* (Vegan), V*O (Vegan Option)