

OUR WHOLE MENU IS SERVED
SHARING STYLE - GET STUCK IN!

SMALL PLATES

BARBACOA PULLED BEEF EMPANADAS

Golden and crisp Argentinian empanadas packed with slow-cooked beef in rich barbacoa, finished with chilli salt and BBQ dip

MAC & CHEESE BITES

Little pockets of pasta glory, crispy bites stuffed with mac & cheese. Rich, creamy and loaded with smoky bacon, parmesan, and a hit of baconnaise

KOREAN BBQ CAULIFLOWER BITES (VG)

Crispy cauliflower bites tossed in sticky Korean BBQ sauce, topped with spring onion, crispy onions & toasted sesame, finished with a punchy salt and chilli kick

THREE-CHEESE & JALAPEÑO EMPANADAS (VE)

Crispy Argentinian empanadas oozing with a three-cheese blend and jalapeño heat, finished with spring onion, pickled red onion, fresh chillies, and chipotle mayo

CAJUN CORN RIBS (VG & GF)

Crispy corn ribs tossed in punchy Cajun spice and chilli salt, served with vegan garlic mayo and a squeeze of fresh lime

CRISPY COCONUT PRAWNS

Skewered prawns in a crunchy coconut crust, fired up with sweet chilli, red chilli, and fresh spring onion



CHICKEN

A LOADED LINE-UP OF OUR FRIED FAVOURITES:

BONELESS BITES



GOLDEN CHICKEN TENDERS



JUICY CHICKEN WINGS (GF)



Pick Your Sauce



SAUCES

Buttermilk Ranch (VE & GF)
Sticky Korean BBQ (VG)
Hickory BBQ (VG & GF)
Smokey Baconnaise (VE & GF)
Garlic Mayo (VG & GF)
Sweet Chilli (VG & GF)
Habanero Hot Sauce (VG & GF)

SIDE KICKS

FRIES (VG & GF)
Tossed in chilli salt

SWEET POTATO FRIES (VG & GF)
Tossed in chilli salt and drizzled with golden syrup

ALLERGENS

Important Information: All of our food is prepared in kitchens where allergens, including nuts, gluten, and milk, are commonly used. While every care is taken, we cannot guarantee that any product is free from allergens.

Please note our venue teams hold information only on the 14 allergens listed in our allergy matrix.

Gluten-Free Notice: Products made without gluten-containing ingredients may be cooked in the same fryer as those containing gluten, resulting in possible cross-contamination. Guests with coeliac disease or severe gluten intolerance should consult their host before ordering.

*Adults need around 2000kcal per day

VE = Vegetarian, VG = Vegan, GF = Gluten Free

