

ALL DAY MENU

10AM-10PM

STARTERS

Chicken Wings (10 pieces) NF/GF smokey honey BBQ sauce or Thai style chilli sauce	25
Spiced Nepalese Chicken Tass (6 pieces) NF / DF spicy tomato curry dipping sauce	25
Pumpkin Arancini (4 pieces) VGN / NF / GF vegan aioli roasted beetroot hummus	22
Sweet Potato Wedges V / NF sweet chilli sour cream	14
Salt & Pepper Squid NF / DF / M crispy noodles Semillon & lime aioli	24
Garlic Bread (2 pieces) V / NF add cheese \$2	14
Miso-Roasted Eggplant Spring Rolls (4 pieces) VGN / GF Thai-style dipping sauce	22

BURGERS

Comes with choice of chips or salad

Steak Sandwich NF tender spice roasted steak caramelized onions cheddar cheese honey BBQ sauce aioli	34
Southern Fried Chicken Burger NF Cajun slaw aioli sauce	28
voco Falafel Burger V / GFO / NF house-made fried falafel vegan aioli smoky tomato relish	28
BBQ Bacon & Cheese Burger NF wagyu pattie maple chilli bacon pickle cheese honey BBQ sauce aioli sauce	26

V = Vegetarian | DF = Dairy Free | GF = Gluten Free | GFO = Gluten Free Option
VGN = Vegan | VGO = Vegan Option | NF = Nut Free | M = Mixed Origion Seafood

All food items are prepared in a kitchen that handles gluten, nuts, dairy, eggs, soy & other allergens.
While we take precautions, we cannot guarantee the absence of allergens.

Please note a 10% surcharge applies on Sunday | 15% surcharge on public holidays

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10AM-10PM

WOOD-FIRED PIZZA

(Gluten free base additional \$5)

Mushroom & Garlic Pizza V / NF confit garlic base mozzarella sharp cheddar provolone charred mushrooms parmesan	30
Margherita V house made tomato sauce confit tomatoes mozzarella fragrant basil oil	28
Moroccan Lamb NF slow-roasted lamb shoulder Moroccan spices house made tomato sauce mozzarella red onion roasted peppers minted yoghurt	30
Pepperoni NF crispy spicy pepperoni house made tomato sauce mozzarella cheese chilli-infused honey	30
Prawn & Feta Pizza M Chardonnay-poached king prawns lemon-scented feta fire-roasted peppers fragrant basil oil	32

SIDES

Garden Salad VGN / GF / NF	14
Plain Fries V / NF aioli sauce	14
Signature Salt Fries V / NF aioli sauce	16

TO SHARE

Local Cheese Selection V house-made fig chutney crackers	28
Local Charcuterie Selection locally sourced cured meats house-made relish house-made pickles lavosh crackers	28

DESSERT

Chocolate Brownie V / GF fresh berries coulis	12
Fruit Bowl VGN / NF / GF	12