



## to start + share

### WINGS

salt +pepper, buffalo hot, sweet chili, teriyaki 17 GF  
ADD side sauce: aioli, ranch, blue cheese +1ea

### SOUP FEATURE

ask your server for our latest creation 11

### CURLY FRIES

gallagher's mac sauce 8 V

### COCONUT PRAWNS

sweet chili dipping sauce 12

### STEAMED BUNS

confit pork belly, chinese bbq sauce, green onion 15

### NACHOS

jack cheese, tomato salsa, cilantro, jalapeños,  
olives, sour cream, hot sauce 24 GF V

### BURRATA

apple + fennel mostarda, aged balsamic,  
grilled baguette 25 V

## casual fare

### 4-PC CHICKEN TENDERS

fries, sweet and sour plum 17

### LAKSA CURRY

grilled eggplant, cauliflower, crispy onions,  
cilantro, vermicelli noodles 21 GF VE  
ADD prawn +8

### BEEF BURGER

lettuce, tomato, aged cheddar, b+b relish, truffle aioli 23  
ADD bacon +3

### VEGGIE BURGER

mushroom + cauliflower patty, lettuce, tomato,  
aged cheddar, b+b relish, truffle aioli 21 VE

### FISH + CHIPS

steamworks beer battered oceanwise cod,  
dill aioli, slaw, fries 24



### CHICKEN KATSU BOWL

smoked teriyaki, cabbage, pickled cucumbers,  
grilled broccolini, sushi rice, kombu dressing 26

### MAIN SALAD

farro succotash, grilled seasonal vegetables,  
caraway vinaigrette, cream cheese, basil foam 23 V

### LINGUINE VONGOLE

manila clams, white wine, fresh herbs,  
homemade pancetta, lemon, grana padano 24

## mains

AVAILABLE AFTER 5PM

### 8oz CERTIFIED ANGUS BEEF STRIPLOIN

café de paris butter, red wine jus 28 GF

### MERLOT BRAISED LAMB SHANK

black garlic, sundried tomato, oregano 26 GF

### ROASTED FREE RANGE CHICKEN SUPREME

caramelized leeks, sauce vierge 25 GF

### CRISPY SQUASH

green papaya salad, sweet + sour chili sauce,  
roasted peanuts, cilantro 21 GF V VE

## sides

### XL POTATO RÖSTI

gallagher's mac sauce, chives, shaved pecorino romano 6 GF V

### CAVATELLI

handmade cavatelli pasta 9

### ROASTED RAINBOW CARROTS

sumac yogurt, pear, dukkha, chili crisp 7 GF V

### GRILLED BROCCOLINI

pumpkin seed romesco, lemon oil, pecorino romano 9 GF V

### SPICY CUCUMBERS

aioli, chili oil, black vinegar, crispy shallots, roasted sesame 6 GF V