

MUSSELS

Pots of Mussels (1kg of black mussels)

Provencale mussels, cooked with tomato, garlic & fresh herbs... 30

Au Congo mussels cooked with coconut cream, lemongrass & chilli... 30

White wine mussels cooked with a tasty broth & white wine... 30

All pots are served with fresh bread, fries & Dijon mustard mayonnaise.

PIZZA

Buffalo mozzarella, tomato & basil... 17 (v)

Mixed wild mushrooms, garlic, mozzarella & truffle oil... 21 (v)

Eggplant, roast peppers, zucchini, pesto & goats cheese... 21 (v)

Smokey bbq chicken, mushroom, bacon, parsley & red pepper on a BBQ cheese base... 21

Spicy pulled pork, bacon, caramelised onion, shallots on a BBQ cheese base... 21

Prosciutto, mozzarella, tomato, rocket & parmesan... 21

Spicy Calabrese salami, roast peppers, ricotta, olives & pesto... 19

Hot salami, pancetta, pork sausage, caramelised onion & double smoked ham... 21

Double smoked ham, mushroom & basil pesto... 19

Gluten free bases available on request for an additional \$2

ENTREE

American style buffalo wings with blue cheese aioli & celery sticks... 16

Fried buttermilk chicken pieces with aioli... 16

Poutine - fries, onion, chilli, shallots, cheese & gravy... 12 (v)



The Winston cheese burger with tomato, lettuce, beetroot, cheese, apple wood smoked streaky bacon, 'spiced tomato ketchup for grownups', fries & condiments... 22

Crispy fried buttermilk chicken burger with Winston slaw, chilli aioli & fries... 20

Crispy pork belly burger with apple wood streaky bacon, apple slaw, caramelised onion & smokey BBQ sauce with fries... 22

The vegie burger with grilled eggplant, roasted tomato, rocket, haloumi cheese, caramelised onion, aioli & fries... 22 (v)

In house smoked beef brisket burger with slaw, chilli aioli, pickles on a brioche bun with fries... 22 

(v) vegetarian  from the smoke house