

\* = happy hour price 5-7pm

## BRUNCH FLAVOURS, DINNER ENERGY 5-9PM

Small plates, signature savoury waffles + bold globally inspired dishes

### SNACKS + SMALL PLATES IDEAL FOR SHARING

Green Olives / Smoked Almonds **PB GF DF** 4.5 / 4\*

Heritage Tomato + Burrata tomato pesto, basil oil, balsamic, maple garlic sourdough shards **V GF** 8.5 / 7\*

Crispy Miso Mushroom + Quinoa Falafel beetroot hummus, sesame seeds, tomato jam **PB GF DF** 7.5 / 6\*

Beer-battered Cod + Hash Browns pea + mint purée, house tartare sauce **DF** 9 / 7.5\*

Mozzarella + Basil Stuffed Arancino arrabbiata sauce, tomato pesto **V GF** 7.5 / 6\*

Grilled Aubergine + Beetroot Hummus maple garlic sourdough pieces, sesame seeds **PB GF DF** 7.5 / 6\*

Traditional Indian Uttapam Pancakes + chutneys: tomato/coconut/mint-ginger-coriander **PB GF DF** 7.5 / 6\*

### FROM THE WAFFLE IRON

Loaded Truffle Waffle Nachos **V GF** 9.5 / 8\*

crispy waffle shards, tomato + chilli jam, mature cheddar, avo, pickled red onion, parmesan, truffle honey, whipped feta + shaved bavette steak **GF DF** 6 + crispy chicken **GF DF** 3.5

Fried Chicken Waffle sweet tangy glaze, sesame slaw, mixed pickles **GF** 8.5 / 7\*

Sweetcorn + Courgette Waffle **V GF** 8.5 / 7\*

whipped feta, spiced tomato jam, sweetcorn crumb, chilli oil, herbs + griddled halloumi **V GF** 3.5 + smashed avo **PB GF DF** 2

Crispy Chicken + Waffle Skewers house pickles, hot sauce, blue cheese dressing **GF** 8.5 / 7\*

### LARGE PLATES

Grilled Bavette Steak chimichurri, sweet potato purée, crispy shallots **GF** 18.50

Crispy Battered Cod sesame slaw, mixed house pickles, tartare sauce, sweet + tangy glaze **DF** 14.5

Lentil + Seasonal Vegetable Stew warming spices, rice, coconut chutney **PB GF DF** 14

### SIDES

Chips / Spicy Fries / Sweet Potato Fries / Hash Browns **PB GF DF** 4.5

Parmesan + Truffle Oil Fries **V GF** 5.5

Seasonal Side Salad **PB GF DF** 6

House Dips: chimichurri / chilli tomato jam / whipped feta / truffle honey / blue cheese dressing / hot sauce 1.5

### ASK FOR OUR SWEET TREATS MENU

**GF** Gluten Friendly **V** Veggie **PB** Plant Based **PBO** PB Option **DF** Dairy Free **GF** GF Option

A discretionary 12.5% service charge will be added to your bill. 100% of all service charge goes directly to our staff. Please inform your waiter if you have any allergies. We produce our food in a kitchen where allergens are present and handled. While we take steps to keep things separate, we cannot guarantee any items are allergen free.