

DAILY SPECIALS

AVAILABLE FROM 3PM

Not available on public holidays

MONDAY

\$20 200G RUMP STEAK

With a salad, fries and your choice of mushroom sauce, peppercorn sauce or gravy

TUESDAY

\$20 CHICKEN SCHNITZEL

With a salad, fries and your choice of mushroom sauce, peppercorn sauce or gravy

+\$4 UPGRADE TO PARMIGIANA

\$18 EGGPLANT PARMIGIANA

Crumbed eggplant, topped with chunky tomato sauce, mozzarella and parmesan cheese

WEDNESDAY

\$15 BURGER & FRIES

Classic Cheeseburger, Chilli Chicken Burger and Halloumi Burger

THURSDAY

3 FOR 2 TAPAS

3 of our signature tapas for the price of 2

SALADS & PLATES

CHICKEN CAESAR SALAD

Baby cos lettuce, green beans, radish, cucumber, parmesan, bacon, caesar sauce finished with grilled chicken and toasted garlic baguette

27

GRILLED CHORIZO AND HALLOUMI SALAD

Chorizo, halloumi, baby spinach, cherry tomato, grilled peppers and onions, avocado and harissa mayo

22

ROASTED CAULIFLOWER AND QUINOA SALAD [V]

Roasted cauliflower florets, almonds, baby spinach, baby roma tomatoes, quinoa, roasted pumpkin and feta cheese

20

WHY NOT ADD...

Grilled halloumi 4 - BBQ Chicken 5 - Rump Steak 6
200g Salmon 10

**WE CANNOT ALWAYS GUARANTEE TO BE 100% GLUTEN OR NUT FREE | OLIVES MAY CONTAIN PITS
SALSA VERDE CONTAINS PARMESAN**

TAPAS

GARLIC BREAD

Grilled baguette with garlic butter and parsley

7

ADD GRILLED CHEESE FOR 3

SALT & PEPPER CALAMARI

Southern fried calamari served with harissa mayo

15

CHORIZO & CHEESE QUESADILLAS

With chilli and served with a side of sour cream and guacamole

14

ARANCINI BALLS [V]

Four-cheese arancini balls served with aioli

15

CHILLI PRAWNS

Pan fried prawns with chilli, garlic and parsley served with flatbread and harissa mayo

20

CRISPY CHICKEN WINGS [GF]

Tossed in Louisiana sauce with a side of creamy ranch or blue cheese dipping sauce

14

BURGERS

**ALL BURGERS ARE SERVED WITH FRIES
UPGRADE YOUR FRIES TO SWEET POTATO FRIES FOR 3
OR MASH FOR 2**

THE CROWN BURGER

180g Angus beef patty, grilled bacon, American cheese, grilled onions, lettuce, pickles, tomato and BKM sauce with an onion ring crown

25

CLASSIC CHEESEBURGER

180g Angus beef patty, home-made bbq sauce, American cheese, onion and pickles

21

CHILLI CHICKEN BURGER

Grilled chicken, cheese, tomato, lettuce, mayo and our signature chilli sauce

20

BUFFALO BILL BURGER

Crispy fried chicken tenders, ranch, buffalo sauce, pickles, American cheese, coleslaw and shallots

25

HALLOUMI BURGER [V]

Grilled halloumi, balsamic roasted onion and peppers, lettuce and harissa mayo

19

VEGAN CHEESEBURGER [VE]

Buds@ vegan patty, vegan cheese, tomato, onion, pickles, coral lettuce and vegan burger sauce

26

WANT IT NAKED? ASK FOR NO BUN

WHY NOT ADD...

Bacon 3 - Avocado 4 - Onion rings 4 - Halloumi 4
180g beef patty 6 - Buds@ Vegan Patty 6

*GLUTEN FREE BUN 3

Please note only our GF buns are 100% Gluten free

TO SHARE

- BOWL OF FRIES 9
- BOWL OF SWEET POTATO FRIES 11
- POUTINE FRIES 13
- BOWL OF POTATO WEDGES 12

SIDES

- CHARRED GREENS 7
- SIDE SALAD 4
- COLESLAW 4

STEAKS

250G RUMP STEAK

With a salad, fries and your choice of mushroom sauce, peppercorn sauce or gravy

33

300G NEW YORK STEAK

Topped with herbed butter, served with roasted potatoes and salad

40

UPGRADE YOUR FRIES TO SWEET POTATO FRIES FOR 3 OR MASH FOR 2

DESSERTS

TRIPLE CHOCOLATE BROWNIE

Homemade brownie topped with vanilla ice cream and Belgian chocolate

10

BAKED CHEESECAKE

Ask our team for this weeks selection

13

HAPPY HOUR

MONDAY TO FRIDAY

4PM - 6PM

\$8 HOUSE BEER PINTS
\$8 HOUSE CIDER PINTS
\$5 HOUSE WINES

MAINS

CHICKEN FAJITA SKEWER

Chicken tenderloins, capsicum, onion and tomato. Served with a slice of corn, tortilla bread, cheese, lettuce, sour cream and guacamole

28

GIANT CHICKEN SCHNITZEL

With a salad, fries and your choice of mushroom sauce, peppercorn sauce or gravy

28

CHICKEN PARMY

Our chicken schnitzel topped with chunky napoli sauce, bacon and melted cheese, served with fries and salad

26

FRIED CHICKEN

Served with Louisiana sauce and coleslaw

20

BEEF NACHOS

Corn chips topped with seasoned ground beef, cheese sauce, tomato and onion salsa, guacamole, sour cream and chilli sauce

24

200G GRILLED SALMON FILLET

Served with herb roasted potatoes, salad and a side of salsa verde

28

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KIDS

ALL 12

ALL KIDS MEALS SERVED WITH FRIES AND SALAD

MINI CHEESEBURGERS

Beef burger, cheese and ketchup

RUMP STEAK

Grilled 125g rump steak served with gravy

CHICKEN STRIPS

Grilled chicken tenderloins

CHICKEN SCHNITZEL

Served with gravy

PASTA

Your choice of tomato or butter with cheese

DRINK MENU

COCKTAILS

ALL \$19

OUR COCKTAILS USE HOME-MADE SYRUPS AND FRESHLY SQUEEZED LEMON AND LIME JUICE



BITTERSWEET SYMPHONY

Strawberry infused Campari, Antica Formula sweet vermouth and Prosecco



SPACE ODDITY

Beefeater gin, Pavan muscat grapes liqueur, fresh lemon, apples and Crawley's agave syrup



DRAG QUEEN

Peloton de la Muerte Mezcal, home-made dragon fruit infusion, blackberries and lime



GHOST OF KYOTO

Sake, Fiore Pink Moscato, Soho lychee liqueur, lemon, lychees and strawberries



BOHEMIAN RASPBERRY

Herradura Plata tequila, Massenez raspberry liqueur, raspberries, lemon and soda



SMASHIN' PASSION

Havana rum 3yo, Disaronno Amaretto and lemon



ARE YOU KIWING ME?

42 Below vodka, Fiorente elderflower liqueur, lemon, kiwi and aloe vera



LET THE GAME BE-GIN

Four Pillars Bloody Shiraz gin, Campari, grapes and lemon

CLASSIC COCKTAILS
AVAILABLE ON REQUEST

SOME COCKTAILS CONTAIN EGG WHITES AND MAY CONTAIN TRACES OF NUTS.

BEERS

PREMIUM/CRAFT

CORONA EXTRA CERVEZA 8

Mexico, 4.5% ABV

PURE BLOND PREMIUM LAGER 9

Australia, 4.6% ABV

ASAHI SUPER DRY 9

Japan, 5% ABV

BALTER IPA 10

Australia, 6.8% ABV

HAWKES PATIO PALE ALE 10

Australia, 4.5% ABV

BROOKVALE UNION GINGER BEER 10

Australia, 4% ABV

HAHN SUPER CRISP (GLUTEN FREE) 8

Australia, 4.2% ABV

PERONI LIBERA (NON-ALCOHOLIC) 8

Italy, 0% ABV

YOUNG HENRY'S JUGS FROM \$20

CIDER

SOMERSBY PEAR CIDER 9

Denmark, 4.5% ABV

SOMERSBY APPLE CIDER (LOW CARB) 9

Denmark, 4% ABV

CHECK THE NOW TAPPED APP
FOR OUR UPDATED LIST

WINE LIST

SPARKLING

	Glass	Bottle
CHAIN OF FIRE BRUT CUVEE South Australia	7	34
TEMPUS TWO PROSECCO Adelaide Hills, South Australia	10	43

WHITE WINE

	Sml	Lge	Bottle
CHAIN OF FIRE SEMILLION SAUVIGNON BLANC Western Australia	7	12	34
ROBERT OATLEY RIESLING Great Southern, Western Australia	11	16	46
WILDFLOWER PINOT GRIGIO Western Australia	9	14	40
PHILIP SHAW "THE GARDENER" PINOT GRIS Orange, New South Wales	12	17	49
LITTLE PEBBLE SAUVIGNON BLANC Marlborough, New Zealand	9	14	40
PHILIP SHAW "THE ARCHITECT" CHARDONNAY Orange, New South Wales	12	17	49

RED WINE

CHAIN OF FIRE MERLOT South Australia	7	12	34
ARA PINOT NOIR Marlborough, New Zealand	11	16	46
ALOFT SHIRAZ Western Australia	10	15	43
PHILIP SHAW "THE IDIOT" SHIRAZ Orange, New South Wales	12	17	49
THE YEARLING CABERNET SAUVIGNON Coonawarra, South Australia	9	14	40
ARGENTO MALBEC Mendoza, Argentina	11	16	46

ROSÉ

LITTLE PEBBLE GRENACHE ROSÉ South Eastern Australia	9	14	40
FIORE MOSCATO Mudgee, New South Wales	10	15	43
MARQUIS DE PENNAUTIER Languedoc-Roussillon, France	12	17	49