

— " SMALL PLATES " —

Fries, tomato sauce & aioli	11.5
Fries & gravy	11.5
Wedges, sweet chilli & sour cream	13.5
Pork Belly Bites	13.5
tamarind, apple sauce, slaw *DF *GF	
Arancini	13.5
mushroom, parmesan, feta, salad, red pepper sauce *GF	
Alto's Fried Chicken & aioli	18.5
Pork Belly Slider	7.5
apple slaw, mayo *DF	
Taco	8.5
-pork belly, apple slaw, mayo *DF	
OR	
-fried chicken, avocado, salsa, jalapeno mayo	
Bacon Butty	12.5
streaky bacon, cheese, relish.	
• Add fries - extra \$5.0	
Baby Back Pork Ribs *DF *GF	22.5
Tempura Vegetable Fritters	15.0
dipping sauce, slaw *DF *V	
Smashed Avo	12.5
ciabatta, salsa *DF	
Loaded Fries	19.5
fried chicken, bacon, chilli plum sauce, cheese curds, jalapeno mayo	

— " SOUP " —

Soup of the Day	14.5
served with ciabatta	
Seafood Chowder	23.5
cream based with fresh fish, prawns, mussels, bacon, leek, celery.	
Served with ciabatta	

*DF -dairy free, *GF -gluten free, *V -vegetarian, *GFO -gluten free option available

—“ SHARE PLATTERS ”—

Cheese and Pâté	35
2 Evansdale cheeses, house made pâté, relish, drunken prunes, olives, grapes, lavosh, crostini, crispy tortillas	
Ploughmans	40
ham hock terrine, pâté, corned beef, ham, salami, chorizo, relish, mustard, pickles, Evansdale cheese, fresh bread and lavosh	
The Curious Herbivore *V	45
buffalo cauliflower, arancini, falafel, crumbed camembert, pickled vegetables, romesco, hummus, Evansdale cheese, chilli plum sauce, grilled vegetables, olives, fresh breads and crackers	
Meat Lovers Eden	45
pork ribs, crumbed meatballs, wagyu rump schnitzel, chicken, pork bites, chilli plum sauce, relish, hashbrown bites, mustard, jalapeno mayo, Evansdale cheese, onion jam, drunken prunes, breads and crostini	

—“ MEALS ”—

Spiced Beef Salad	26.5
wagyu rump, salad greens, coriander, chilli peanuts, crispy noodles, lychees, chilli & lime dressing *DF *GFO	
Spiced Chicken Salad	26.5
salad greens, coriander, chilli peanuts, avocado, crispy noodles, chilli & lime dressing *DF *GFO	
Smoked Salmon Salad	31.5
avocado, chickpeas, gourmet potatoes, poached egg, cherry tomatoes, popped capers, hollandaise *GF	
Salt and Pepper Squid Salad	25.5
salad greens, coriander, mint, lychees, pickled vegetable, miso mayo, chilli & lime dressing *GF *DF	
Beef Schnitzel Burger	29.5
crumbed wagyu rump, smoky red pepper relish, swiss cheese, pickles, fried egg, salad greens, onion rings	
Open Chicken Sandwich	29.5
southern fried chicken, salad greens, pickled beetroot, crumbed camembert, pickles, plum sauce, jalapeno mayo	
Fish of the day	POA
pan fried with a gremolata crust OR beer battered fish, chips and salad	
Risotto	23.5
ask our friendly staff for today's flavour *GF	

DRINKS MENU

MOCKTAILS

BITTER SWEET STRAWBERRY	\$9.5
LEMON FIZZ	\$9.5
PINK PANTHER	\$9.5
AFFOGATO	\$8.0

* Add a shot of alcohol + \$4

SOFT DRINK

COLA, DIET COLA, GINGER	\$6.0
BEER, LEMONADE, LEMON LIME & BITTERS, SPARKLING WATER, FLAVOURED SODA WATER	
KOMBUCHA	\$6.0
PHOENIX JUICE	\$6.0
JUICE (GLASS)	\$5.5
orange, apple, pineapple	

ESPRESSO

SHORT BLACK, LONG BLACK, AMERICANO	\$4.0
SHORT MACCHIATO, PICCOLO, LONG MACCHIATO	\$4.5
FLAT WHITE, LATTE,	\$5.5
CAPPUCCINO	

COCKTAILS

SALTED CARAMEL ESPRESSO ...	\$18
MARTINI	
FROZEN MANGO DAIQUIRI	\$15
SPICED ORANGE WHISKEY	\$15
HONEY PINEAPPLE	\$15
MARGARITA	

WINE

SAUVIGNON BLANC,	\$12/glass
PINOT GRIS, CHARDONNAY, PINOT NOIR, ROSE, BUBBLES	

BEER ON TAP

NOISY BREWING CO. HALF	\$9.0
PINT	
NOISY BREWING CO. PINT	\$13.0

FROM THE FRIDGE

HEINEKEN, CIDER, RTD'S	\$9.0
SPEIGHTS, SPEIGHTS MID	\$8.0