

SHARED PLATES**BEER BATTERED FRIES (VG) 12.00**

with vegan aioli & tomato sauce

LOADED FRIES OR NACHOS (V) 16.00

with jalapeños, salsa, guacamole, sour cream, Spanish onion & capsicum

SUPERSIZE with homemade chilli brisket con carne 19.00**BUFFALO CHICKEN WINGS 16.00**

Fried wings tossed in Franks Hot Sauce

PANKO POPCORN CHICKEN 18.00

with chipotle mayo

VEGAN CAULIFLOWER BITES (VG/GF) 16.00

with chipotle mayo

CHERRY TREE PROTEIN BRISKET BOWL (GFO) 14.00

Homemade baked beans, served with brisket bits, sour cream & garlic bread

MUSSELS AL DIABLO (GFO) 17.00

Spicy mussels served with garlic bread

CALAMARI BASKET (GF) 15.00

Calamari rolled in chickpea flour dusted with chipotle & a side of tartar sauce

HOUSE MADE DIPS (V) 16.00

Trio of dips with garlic bread

WOODFIRED PIZZAS**MARGHERITA (V) 20.00**

Napoli, fior di latte, fresh basil & tomatoes

QUATTRO FORMAGGI (V) 20.00

Garlic base, mozzarella, fior di latte, gorgonzola & thyme

CALABRESE 21.00

Napoli, calabrese salami, capsicum, fior di latte & chilli flakes

HAWAIIAN 21.00

Napoli, ham, pineapple, red onion & mozzarella

CAPRICCIOSA 21.00

Napoli, ham, mushroom, olives, basil & mozzarella

BROCCOLINI AND PUMPKIN 21.00 (contains nuts)

Walnut pesto base with feta cheese

TEXAN BEEF BRISKET 22.00

Napoli, capsicum, brisket, jalapeños and mozzarella with BBQ sauce

GLUTEN FREE BASES +4.00**DESSERTS ALL 14.00****STICKY DATE PUDDING (V)**

with butterscotch sauce & vanilla bean ice cream

HOMEMADE CHOC & WALNUT BROWNIE (V/GF)

with vanilla bean ice cream (contains nuts)

MAINS**CHERRY TREE CHICKEN PARMIGIANA**half **24.00** / full **28.00** (add pineapple/jalapeños **+2.00**)

with napoli, ham and mozzarella

served with chips & salad

PORTERHOUSE STEAK (GFO) 36.00

300g King Island grass fed black angus

with red wine jus, garlic butter, garden salad

served with either *chips* or *mash potatoes***LAMB SHANK (GF) 29.00**

Slow braised Tassie lamb shank served with mash, charred green veggies & gremolata

BEER BATTERED FLAKE 27.00

Fresh flake fillets served with chips, garden salad

& home made tartar sauce (grilled option available)

BURGERS**ALL 23.00 AND SERVED WITH CHIPS & AIOLI****WAGYU BEEF**

200g pattie with bacon, lettuce, tomato, black jack cheddar, pickles & special sauce

BEEF BRISKET

House-made coleslaw, chipotle mayo, pickles & BBQ sauce

PULLED PORK

Coriander, spring onion, coleslaw, kewpie mayo & chilli jam

VEGAN EXTREME BURGER (VG/contains nuts)

Broccoli, mushroom, walnut & brown rice pattie

with tomato, alfalfa & guacamole

SOUTHERN STYLE CRISPY CHICKEN

Lettuce, tomato, capsicum, jalapeños & chipotle mayo

GLUTEN FREE BUNS +4.00**BBQ SMOKER****ST LOUIS PORK RIBS** half rack **29.00** / full rack **53.00**

Cajun dry rubbed, slow cooked with BBQ sauce

ASIAN PULLED PORK 23.00 (GFO)

200g slow cooked pulled pork with chilli jam & bread

TEXAN BEEF BRISKET 24.00 (GFO)

200g 10hr slow cooked smoked brisket with pickles & bread

THE BBQ FEAST (SERVES 4) 110.00 (60.00 for the half feast)

200g Pulled pork, 200g beef brisket, 1/2 rack pork ribs, eight chicken wings, potato salad, house made coleslaw, bread & pickles

SALADS AND SIDES ALL 12.00**GARDEN SALAD (VG)****HOUSE MADE COLESLAW (VG)****BOSTON BAKED BEANS (VG)****CHARRED GREENS (VG)**