

DAPPLE + WAVER

DINE + CREATE MENU

Choice of one drink and one food item.

Drink Options

Schooner of All Tap Beer

Veuve D'argent Cuvee Brut | Pitchfork Semillon

Sauvignon Blanc | La Maschera Pinot Grigio | Hay Shed

Hill Chardonnay | Jim Barry "Annabelle's" Rosè

Smith + Hooper Merlot | Redbank Shiraz

Food Options

Wild Mushroom Stir Fry (v, vg, gf) w/ Sesame + Soy Glazed Wild Mushrooms, Kimchi + Steamed Rice

Margherita (v) w/ Napoli Sauce, Mozzarella + Basil

Pepperoni w/ Napoli Sauce + Mozzarella

Warmed Beetroot + Quinoa (v, vg, gf) w/ Spiced Sweet Potato, Cherry Tomatoes, Mixed Leaves, Toasted Almonds + Raspberry Dressing

Poached Chicken (vg, gf) w/ Potatoes, Cucumber, Cherry Tomatoes, Mixed Leaves, Snap Peas + Raspberry Dressing

Fish Tacos (x2) Beer Battered Market Fish served w/ Bean Sprout Slaw, Wasabi Mayo, Coriander, Fresh Chilli + Black Bean Dressing

Spaghetti Puttanesca w/ Black Olives, Cherry Tomatoes, Anchovies, Chilli Flakes + Basil

Cheeseburger Beef Patty, Tomato Sauce, Pickles, Mustard, American Cheddar + Skinny Fries

gf = Gluten Free Prepared Dish vg = Vegetarian Dish v = Vegan Dish Please confirm dietary requirements with staff when ordering at the bar, note that whilst all care is taken with food allergies + dietary requirements our food may contain or come into contact with common allergens + products such as dairv. eqas. wheat. sov. peanuts. fish. shellfish or meat products.