

*eat.*

## SHARING

*Thick Cut Chips (V)* 8  
rosemary & parmesan

*Prawn & Ginger Dumplings* 13  
chilli nam jim

*Grazing Board (L)* 25  
New England cheeses, cured meats & parings

*Arancini (V) (GF)* 15  
mushroom, spinach & parmesan

*Panko Eggplant (V)* 15  
shiitake mushrooms, capsicum, cucumber, ponzu dressing

*Trinidad Chicken Wings* 16  
adobo bbq sauce

*Spiced BBQ Prawns* 18  
corn salsa, nuoc cham

*Jerk Chicken Taco (2)* 15  
slaw, guacamole, tasty cheese, lime aioli

*Pork Belly San Choi Bow* 19  
sticky chilli satay paste, wombok shells, crushed peanuts

*Lamb & Haloumi Kebabs (L) (GF)* 19  
milly hill lamb, capsicum, spanish onion, lime glaze

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## Pizzas

*BBQ Pork Meat Lovers (L)* 24  
bacon, pulled pork, chorizo, adobo bbq sauce

*Szechuan Prawn* 24  
tomato, spanish onion, shallots, spinach, lime aioli

*Vege (V)* 22  
olives, roasted capsicum, feta, rocket, balsamic glaze  
(add chicken \$4)

*Margarita (V) (L)* 22  
basil, bocconcini, roma tomatoes

*Slow Roasted Lamb (L)* 24  
milly hill lamb, chat potatoes, roasted eggplant,  
rocket, chilli yoghurt

## ~ Dessert ~

*Deconstructed Ferrero Rocher* 16  
hazelnut crumb, milk chocolate mousse

*White Chocolate Coconut Panna Cotta* 13  
berry coulis, seasonal pairings

*Sailor Jerry Affogato* 16  
fresh espresso, vanilla bean ice cream

*Cheese Board (L)* 17  
new england cheeses w/ seasonal pairings

## MAINS

*Grilled Chicken Burger* 18  
marinated chicken, melted brie, bacon, tomato, mesclun,  
served w/ thick cut chips

*Hickory Smoked Piallamore Brisket (GF) (L)* 24  
12 hour slow cooked, charred corn & cabbage slaw,  
bourbon & coke bbq sauce

*Arc-En-Ciel Whole Baby Trout (L)* 25  
asian greens, ponzu dressing

*Grilled Jerk Spatchcock (GF)* 27  
pomegranate & feta quinoa

## SALADS

*Caribbean Beef Salad (L) (GF)* 17  
spiced piallamore beef w/ pineapple, capsicum,  
spanish onion, lime vinaigrette

*Grilled Corn & Haloumi Salad (V)* 15  
pearl cous cous, snow peas, cherries, mint

*BBQ Duck Salad (GF)* 16  
bean shoots, capsicum, peanuts, spanish onion

GF - gluten free

V - vegetarian

L - locally sourced

*'feed me'* - \$35/45 per head, minimum 5 people.