

Getting Started & Grazing

A Medley of Oven Warmed Olives (V/GF)	9
Rustic Cut New York Fries w/ Aioli (V)	9
Honey Hinted Garlic Butter Pizza Bread (V)	12
Flat Bread w/ Pea Hummus & Whipped Goat's Cheese (V)	14
Oven Roasted Root Vegetables w/ Evoo & Moroccan Sesame Dukkha (V/GF)	14
Chicken Liver Parfait w/ Onion Marmalade & Flat Bread	16
Vonray's Pork & Vegetable Crispy Spring Rolls w/ Sweet & Spicy Dipping Sauce	17
Handmade Pan Sauteed Prawn Dumplings w/ Filipino Soy Dressing	19
Moroccan Spiced Fried Calamari w/ Pickled Slaw, Chilli & Coriander	21
Summer Glass Noodle Salad (V/GF)	19
Pork Belly	21
Prawn	24
Long & Slow Rendered Lamb Riblets w/ Minted Lime Yoghurt Dip (GF)	24
Antipasto Grazing Board Charcuterie Selection & Cheese Pairing	35

Burgers (LUNCH ONLY)

Beef Burger Guacamole, Caramelized Onion Jam w/ New York Fries & Aioli	21
Sassy Fried Chicken Bits Burger Korean Red Sauce, Slaw, New York Fries & Truffle Mayo	21
Vegetarian Burger Halloumi, Roasted Root Vegetable, Guyra Mushroom, Rocket & Aioli	21



THE PIG & TINDER BOX
RESTAURANT | BAR

Table Sharing

Baked Brie w/ Local Honey, Pistachios, Sundried Cranberries & Salted Dipping Bread (V)	18
Pork Sisig Soft Shell Tacos (2) Chiffonade Lettuce, Tomato & Parsley Salsa w/ Aioli Extras	18 9
Panko Breaded Fish of the Day Soft Shell Tacos (2) Pickled Slaw w/ Madagascan Green Pepper Mango Salsa & Chilli Extras	18 9
Korean Chicken tossed in Gochuzhang Glaze	24
Chicken Adobo w/ Coconut Rice (GF)	24
Half Shell Mussels Mediterranean White Wine, Tomato, Herb & Chorizo Sauce w/ Garlic Bread	24
Pepper Crusted Lamb Rump w/ Avocado Salad & Local Blossom Honey Cider Vinaigrette (GF)	26
Mixed Tasting Board Crispy Spring Rolls, Glass Noodle Salad, Prawn Dumplings, Flamed Pepper Beef Tips w/ Dressed Rocket, Dipping Sauce & Mustard	42
“The Pig” Paella Saffron Rice, Chorizo, Squid, Prawn, Mussels, Roasted Peppers, Peas, Jalapeno Cream Fraiche w/ Smoked Paprika	42

Pizza & Pasta

“The Classic” Pizza Baked Vine Ripe Tomato Salsa, Anchovies, Baby Spinach, Goats Cheese, Shaved Parmesan & Extra Virgin Olive Oil (V)	23
Buffalo Mozzarella Napoli Pizza w/ Basil Pesto, Cheese & Arugula (V)	23
Quattro Cheese Pizza Four Cheeses w/ Dressed Rocket (V)	23
“The Graziers” Pizza Roast Beef Pizza, Bacon, Salami, Chorizo, Spiced BBQ Sauce & Mozzarella	24
“The Pig” Pizza Confit Garlic, Bocconcini, Tomato, Artichoke, Prosciutto, Rocket, Shaved Parmesan & Truffle Oil	24
Roast Duck & Pear Pizza Spinach, Guyra Mushroom & Mozzarella	24
Prawn Pizza Baby Spinach, Spanish Onion, Napoli Sauce, Mozzarella & Truffle Olive Oil	26.5
Stuffed Beef Rigatoni Ragù w/ Bechamel & Shaved Parmesan	24

Share Or Devour

Select Beef Fillet Tenderloin w/ Garlic Butter, Red Wine Exotic Mushroom Medley, Onion Bordelaise Sauce, Crushed Duck Fat Chorizo Potato & Broiled Broccolini	56
300g French Cut Yearling Scotch Fillet w/ Café de Paris Butter, Rustic Cut Fries & Caesar Dressed Green Salad	58
400g Grain Fed English Cross Rib Eye on the bone w/ Chimichurri Butter, Bok Choy & Yakisoba Noodle Salad	65
The International Grandiose Meat Platter Flame Grilled Aussie Beef Steak, Flame Grilled Spiced Lamb Rump, Korean Chicken, Chorizo, Chimichurri, Brazilian Butter, Slaw, New York Fries & (6) Soft Tortillas	88

Dessert

Caesars Paris Brest w/ Rose Syrup, Almond & Raspberry Sorbet	15
Basque Burnt Cheesecake & Lemon Sherbet Sorbet	15
Portuguese Custard Tart w/ Mandarin & Orange Glaze & Vanilla Bean Ice Cream	15
Nonna's Tiramisu w/ Mascarpone & Liqueured Espresso	15

