

AVAILABLE 11:30AM – 9:00PM 7 DAYS / PLEASE ORDER AT THE BAR

v = vegetarian | vo = vegetarian option | vg = vegan | vgo = vegan option
gf = gluten free | gfo = gluten free option

snacks.		large plates.	burgers.
wasabi peas 6 v, vg, gf		calamari 16 gf	cheeseburger gfo
salted nuts 7 v, vg, gf		lemon and pepper dusted, iceberg slaw with aioli, lemon/ fries	wagyu beef, cheese, tomato ketchup, mustard, pickles, onions/ fries
smoked kalamata olives 9 v, vg, gf		beef taco (3) 17 gfo	¼ pound 19 ½ pound 21
adobo beef short rib, avocado, slaw, picco de gallo, sour cream and smoky chipotle		chicken curry 19 gf	firecracker 18 gfo
coconut and lychee red curry, steamed jasmine rice, green papaya salad		casarecce pasta 21 vo, gfo	chorizo patty, jalapenos, onion ring, iceberg slaw with a blue cheese mayonnaise/ fries
chicken curry 19 gf		aglio olio, prawns, chorizo, heirloom tomato, spinach, virgin olive oil, garlic, chilli and shaved pecorino	fried chicken 18 gfo
casarecce pasta 21 vo, gfo		fish and chips 23 gf	crispy buttermilk chicken, serrano ham, Swiss cheese, lettuce, green tomato relish and chipotle mayonnaise/ fries
grilled market fish, iceberg slaw with tartare, lemon/ fries			vegie patch 18 v, gfo
grilled field mushroom, dukkah, haloumi, spinach, avocado and beetroot relish/ fries			lightbox classic 18 gfo
wagyu beef, cheese, beetroot relish, tomato, lettuce and aioli/ fries			
charcuterie.		bowls.	sides.
charcuterie board 26 gfo		roasted pumpkin and red quinoa 17 v, vgo, gf	fries 8 v, vgo
cured meats, sourdough and accompaniments selected by Archer Cottage		Tuscan kale, smoked tomatoes, goats chevre, olives, peppers, seeds, grains with a lemon and mustard dressing	with paprika salt and aioli
add cheese 8 extra meat 6 quince 3		add buttermilk fried chicken 21	sweet potato wedges 8 v, vg
		chipotle adobo beef short ribs 19 gfo	with sweet chilli mayonnaise
		12 hour slow cooked short ribs, dirty rice, fried tortilla, slaw, sour cream, picco de gallo	
		vegetable cous cous salad 17 v, vg	cheeses.
		charred vegetables, rocket, cous cous, pomegranate, pear, dukkah with a smoked paprika mayonnaise	cheese board 28 gfo
		add Moroccan lamb 21	artisanal cheeses, crackers and accompaniments selected by Archer Cottage
		salmon sashimi 21 vo, vgo, gf	
		noodles, wakami, jellyfish, iceberg, pickled ginger, caviar, soy pearls, edamame beans and sesame dressing	
small plates.		pizzas.	sweets.
house made spring rolls (3) 10		margherita 17 v, gfo	chocolate tart 14 v
hand rolled chicken and vegetable rolls, sweet ginger and chilli dip		napoletana, smoked tomatoes, heirloom tomatoes, fresh mozzarella and basil	malt dust, peanut butter ice cream and cacao nibs
pork dim sum (3) 12		add serrano ham 21	panna cotta 14 v, gfo
steamed house made dumplings, shallots and a citrus soy sauce		Moroccan lamb 20 gfo	infused with lavender, violets, ginger crumb, orange blossom and green apple sorbet
arancini (5) 13 v, gf		napoletana, roast peppers, cashews, mozzarella, mint, pumpkin, cucumber yoghurt and dukkah	citrus mess 14 v, gf
three cheese Italian rice noisettes, shaved pecorino with infused lemon, virgin olive oil and smoked paprika dust		reef and beef 21 gfo	lemon curd, limoncello, toasted meringue, mascarpone, amaretti and raspberries
buttermilk fried chicken 14 gf		banana prawns, pulled beef, heirloom tomatoes, basil pesto, fresh mozzarella and lemon aioli	
zesty lemon lime sauce, fried shallots and peanuts		gluten free pizza bases available on request 4	gluten free bread available on request 1.50
crepes 14 vgo, gf			
serrano ham, smoked tomato, preserved lemon ricotta and a basil hollandaise			
salt and pepper beef bao (2) 15 vgo			
soft steamed bun, fried peppered beef, iceberg slaw, kimchi, kewpie, coriander and sesame dip			
fried sushi plate 16 vgo			
seaweed, jellyfish, pickled ginger, wasabi and a mushroom infused soy sauce			
lightbox.			
espresso and wine bar			

CHARCUTERIE