

LITTLE PLATES

Turkish Flatbread v-ve*-gf*	22
Pumpkin hummus, dill labneh, spiced honey, dukkah	
Jalapeño Poppers v	23
Charred corn salsa, bloody mary sauce	
Corn Fritters v-ve*-gf	24
Avocado, coriander, onion, capsicum, baby spinach, chilli jam, labneh	
Salt & Pepper Squid	23
Tartare sauce, lemon pepper	
Mac 'N' Cheese Croquette v	23
Leafy greens, BBQ sauce	
Hot Fried Chicken gf	24
Titirangi pickles, curry leaves, mustard seeds, ranch sauce	

PLATTERS

iTi Platter	111
Salt & pepper squid, marinated olives, hot fried chicken, jalapeño poppers, edamame, flat bread, mac 'N' cheese croquette, corn fritter, fries, onion rings, charred corn salsa, served with lemon, tomato sauce, aioli, BBQ, bloody mary sauce	
Carnivore's Feast	119
Smoky BBQ pork ribs, harissa chicken, confit crackling pork belly, 250g scotch fillet, hot fried chicken, beer battered fish, salt & pepper squid, fries, maple glazed carrots, served with tartare sauce, bloody mary sauce, tomato sauce, lemon	

V/ Vegetarian

VE/ Vegan

GF/ Gluten Free

*Can be made on request

DF/ Dairy Free

If you have any dietary restrictions please advise our friendly staff

BURGERS

Served with fries
Lettuce bun or gluten free bun on request

Beef Burger GF*	26
Beef patty, Titirangi pickles, lettuce, tomato, American cheddar, smoky mayo, tomato relish	
Harissa Chicken Burger GF*	26
Grilled harissa chicken, Titirangi pickles, lettuce, tomato, American cheddar, aioli, ranch	
Fish Burger GF*	26
Beer battered market fish, Titirangi pickles, lettuce, tomato, American cheddar, tartare, smoky mayo	
Vege Burger V-VE*-GF*	26
Vege patty, Titirangi pickles, lettuce, tomato, American cheddar, tomato relish, smoky mayo	

Bacon	6	BBQ Sauce	2
Egg	3	Smoky Mayo	2
Aioli	2	Tartare Sauce	2
Pickles	2	Honey Mustard Dressing	2

TACOS

2 flour tortillas served with with charred corn salsa, slaw, bloody mary sauce and french fries

Hot Fried Chicken	26	
Market Fish DF*	Beer battered or Pan fried	26
Pulled Lamb DF*	26	
Crispy Cauliflower V	26	

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BIG PLATES

Chargrilled Scotch Fillet 250g GF-DF*	48
Confit garlic mash, seasonal vegetables, red wine jus	
Beer Battered Market Fish GF*	31
French fries, leafy greens, tartare, lemon	
Smoky BBQ Pork Ribs GF	37
BBQ sauce, ranch slaw, french fries, Titirangi pickles	
Cauliflower Nuggets V-GF*	30
Roasted pumpkin hummus, orange balsamic beetroot, crushed peanut, leafy greens, flatbread	
Confit Crackling Pork Belly GF	36
Burnt apple sauce, maple glazed carrots, garlic mash, leafy greens	
Spaghetti Aglio e Olio Pepperoncino v	30
Spaghetti, chilli, garlic, olive oil, parsley, parmesan cheese, white wine	
Add Seafood + \$9	
Add Pulled Lamb + \$8	
Add Grilled Chicken + \$7	

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SIDES

Garlic Bread v	13
Add mozzarella cheese \$3	
Edamame v-VE-GF	13
Lemon pepper, lemon, olive oil	
French Fries v-VE*	13
Tomato sauce, aioli	
Polenta Fries v*	16
Grana Padano, lemon pepper, aioli	
Onion Rings v-VE*	13
Bloody mary sauce, lettuce	
Seasonal Veg v-VE	16
Ask our friendly staff for today's garnish	
Marinated House Olives v-VE*	13
Lettuce, toasted flatbread	

ADD ON

Bacon	6	BBQ Sauce	2
Egg	3	Smoky Mayo	2
Aioli	2	Tartare Sauce	2
Pickles	2	Honey Mustard Dressing	2

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BRUNCH

Until 3pm
Gluten free bread available on request

Sweet Vanilla Waffles v	28
Vanilla ice cream, mixed berry compote, chocolate sauce, real maple syrup, banana, rosemary crumble	
Breakfast Burger v	26
Fried egg, smoked bacon, hashbrown, spinach, American cheddar, tomato, hollandaise, aioli, fries, tomato sauce	
Turkish Cilbir Eggs v-GF	25
Poached eggs, dill labneh, Aleppo chilli butter, grilled flatbread, dukkah	
Eggs Benedict on Flatbread	27
Baby spinach, poached eggs, hollandaise. Choose from: Mushroom v-GF* Bacon GF* Hot fried chicken GF*	
Mac 'N' Beans v	28
Cowboy beans, crumbed mac 'N' cheese, BBQ, bacon, poached egg	
Nui (big) Breakfast v*-GF*	38
Cowboy beans, bacon, hashbrown, grilled tomato, spinach, mushroom, sausage, flatbread, hollandaise, tomato sauce, eggs your way	
Eggs Any Style v-GF*	15
Poached, scrambled or fried, toasted flatbread, side salad, tomato relish	

ADD ON

Flatbread	6	Mushroom	6
Tomato	6	Smoked Bacon	6
Spinach	6	Breakfast Sausage	6
Hashbrown	6	Egg (single/double)	3 / 6
Avocado	6	Cowboy Beans	6
Hot Fried Chicken	7		

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SWEET TREAT

Tiramisu v	16
Savoardi, mascarpone, kahlua, cocoa powder	
Black Forest v	16
Chocolate mousse, mix berry, whipped cream, chocolate fudge brownie	
Sticky Date Pudding v	16
Vanilla ice cream, salted caramel sauce, rosemary crumble, mixed berry coulis	
Classic Coconut Sago v-GF-DF	16
Chilled silky coconut sago, seasonal fruit	

INDULGE YOURSELF

Taylor's Tawny Port	12
Port Portugal	
Valdespino	13
Pedro Sherry Spain	
The Ned Noble	13
Sauvignon Marlborough	
The Nutty Professor	22
1800 Coconut Tequila, Coconut Cream, Frangelico, Hazelnut Syrup	
Salted Caramel Espresso Martini	24
Vodka, Baileys, Salted Caramel, Dark Chocolate & Brazilian Coffee	

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