

Paired available after 4pm

Savor the unexpected with Paired, our menu with expertly crafted couplings. Highlighting imaginative ingredient combinations, Paired delights the palate and invites exploration. Handpicked wines and craft beers complement each unique small plate and accentuate rich flavours. **#PairedPerfectly**

Try this...

... matched with one of these

grilled bugs with fried oyster sauce	25	james squire pilsner fickle mistress pinot noir	10 15
prawn outlet tempuras with teriyaki dipping	24	yenda ipa tar & roses pinot grigio	10 13
cajun corn fed chicken wings and asian slaw	23	little creatures ipa maverick chardonnay	10 16
sautéed quail tulips with mash and pomelo - apple salsa	24	white rabbit, white ale pedestal semillon sauvignon blanc	10 14
3 mini pepper steak pies, with mash, peas, tomato brandade and gravy	22	james squire amber ale de bortoli estate grown cabernet sauvignon	10 16
gyoza – fried japanese dumplings in spicy soy, pork or vegetable (V)	16	yenda hell, unfiltered lager kim crawford sauvignon blanc	10 14
sweet potato chips and blue cheese dipping	16	white rabbit, dark ale upside down merlot	10 12
nachos baked corn chips, beef chili con carne, jalapenos, melted cheese, guacamole and sour cream	24	james squire golden ale esquinas de argento malbec	10 14