



SPIKE MENU

11.30am – 9.00pm

BITES

Truffle Mushroom Arancini Pesto Aioli (V)	\$18
Buffalo Chicken Wings Chimichurri Lime Coriander	\$22
Loaded Potato Fries Bacon Jalapeno Peppers Melted Cheese (P)	\$15
Potato Wedges Sour cream Sweet Chili Shallots	\$15
French Fries Tomato Sauce	\$12
Mixed Salad Seasonal Leaves Salad Dressing	\$12

SALADS

Seared Miso Tofu Beetroot Tomato Onion Cucumber Rocket Leaves Asian Dressing (GF/VG/V)	\$24
Roasted Pumpkin Salad Eschalots Charred Leeks Organic Quinoa Pepita Vinaigrette (GF/VVG)	\$24
Classic Ceasar Baby Gem Leaves Bacon Parmesan Cheese Eggs Croutons Anchovies (P/S)	\$20
Add Chicken \$23 Add Prawns \$25	

THE CLASSICS

All served with fries and tomato sauce

BBQ Pulled Pork Open Sandwich German Rye Bacon Lettuce Tomato Cheese Barbeque Sauce (P)	\$26
Vintage Club Smoked Chicken Bacon Lettuce Tomato Cheese Aioli (P)	\$26
Chicken Ceasar Wrap Smoked Chicken Baby Gem Leaves Bacon Parmesan Cheese Eggs Ceasar Dressing (P)	\$26
150gm Wagyu Tajima Beef Burger Wagyu Beef Patties Bacon Lettuce Tomato Cheese Pickles Aioli (P)	\$26
Lemon Herb Grilled Chicken Burger Bacon Lettuce Tomato Cheese Pickles Aioli (P)	\$25
Vegan Burger Veggie Burger Pattie Portobello Mushrooms Lettuce Tomato Pickles (VVG)	\$25

MAINS

Fish N Chips Coated Fish Fillet Classic Tartar Sauce Lemon	\$26
Crumbed Chicken Breasts Beer Battered Chips Salad Tomato Sauce	\$26
Lemon Pepper Calamari House made Aioli Lemon Salad (S)	\$26
Rigatoni Bolognese Slow cooked Beef Ragout Vegetables Parmesan Cheese	\$28

TO SHARE BETWEEN 2

Hunters Grazing Platter Chefs' Selection of Local and Imported Cheeses Crackers Cold Meats Pickles Muscatels Nuts Dried Fruits	\$38
--	------

GF-GLUTEN FREE | V-VEGETARIAN | VG-VEGAN | N-CONTAINS NUTS | P-CONTAINS PORK | D-CONTAINS DAIRY