

LUNCH & DINNER
MON TO SUN
12PM-LATE

N O R T H

BAR NTH WOLLONGONG

Happy Hour
4PM-6PM
MON TO FRI

FOOD

Wood-fired Flatbread 10 Confit garlic, rosemary, Murray River salt (vg)	Wagyu Beef Burger 25 Swiss cheese, butter lettuce, tomato, Spanish onion, nduja aioli, Martin's potato bun, fries
White Bean Hummus 12 Burnt cumin butter (v)	Gochujang Chicken Burger 25 Marinated fillet, butter lettuce, shredded cabbage with roasted sesame dressing, bao burger bun, fries
Sheep Milk Labneh 14 Compressed cucumber, mint, chilli oil (v)	Shroom Burger 25 Made by Kade mushroom patty, vegan truffle aioli, butter lettuce, tomato, gluten free bun, fries (vg, gf)
Warm Marinated Olives 14 Sicilian and Kalamata olives, confit garlic, orange zest, charred chilli, rosemary-infused olive oil (vg)	Crumbed Fish Bao (3) 25 Smoked cheddar, pickle, tartare sauce (a)
Sydney Rock Oysters 3 for 19 / 6 for 36 Freshly shucked local oysters, mignonette dressing, lemon (df, a)	Slow Cooked Pork Ribs 32 Korean style sauce, miso white bean hummus, togarashi (df)
Prawn & Lobster Rolls 25 Zesty mayo, iceberg lettuce, potato crisp, toasted brioche (m)	Zucchini Flower 24 Whipped ricotta, feta, lemon zest, parmesan dust, basil gel, tomato agrodolce purée (v) <i>Vegan option available, served with Moroccan-spiced pumpkin flowers pepitas</i> (vg)
Chicken & Mushroom Dumplings (4) 16 Black vinegar, fermented chilli oil (df)	Crispy Potato Chips 12 Rosemary salt, black garlic aioli (vg)
Szechuan Dusted Squid 22 Sriracha aioli, fresh lemon (df, i)	
Fried Chicken Tenders 22 Southern style, hot honey, bread and butter pickles	

KIDS

Nourish Bowl 12 Roasted sweet potato, cucumber, feta, cherry tomatoes, brown rice (v)	Spaghetti Bolognese 12 Rich tomato & beef sauce
Chicken Nuggets 12 Chips & tomato sauce	Cheeseburger Sliders (2) 14 Chips & tomato sauce
Chicken Schnitzel 14 Chips & tomato sauce	Kids Ice Cream 8 Vanilla ice cream with sprinkles (gf)
Spaghetti Napoli 12 Rich tomato sauce (v)	Kids Fruit 8 Seasonal fresh fruit (gf)

To Finish



Biscoff Tiramisu 18 Biscoff, mascarpone cream, espresso caramel, cocoa dust	Honey-Roasted Date Tart 18 Almond & coconut tart, balsamic glaze (vg, gf)
Baked Rhubarb Cheesecake 18 Brown butter ice cream	Fromage 49 Selection of three (3) artisan cheeses, lavosh, quince paste, muscatels
Crème Caramel Pudding 18 Wild berries (gf)	

df = dairy free, gf = gluten free, v = vegetarian, vg = vegan

Seafood: a = australian, i = imported, m = mixed

Our menu contains allergens and ingredients that may cause intolerances. While we take care to accommodate dietary requirements, we cannot guarantee the absence of allergens due to our shared kitchen. Please inform our team of any allergies or intolerances.