

SHARING AND SIDES

Wood Grilled Focaccia; gorgonzola dip with hot honey \$10

Beer Battered Chips; house ketchup or house aioli \$9

Nashville Cauliflower; smoked jalapeno cream, Westmont cucumber \$10

Pork Bao; nan jim, finger lime, ginger relish \$15

Timbarra Farm Leaves; pickled beetroot, salted lemon \$12

Burnt Carrot; hummus, black sesame \$12

FROM THE SMOKER

Smoked Eggplant Souvlaki; salted tomato, macadamia fetta, kale \$18

Charred half chicken; xo sauce, green onion \$25

FROM THE FIRE

Charred calamari, house kimchi, smoked bone marrow, radish \$18

BBQ snapper, tamarind, asian greens \$25

Mussels in OWL beer, wood grilled house bread \$18

Wood Fired Pork and Fennel Meatballs; tomato sugo, pecorino, basil \$18

BURGERS

Beef Burger; bacon jam, jack cheese, dill, cucumber pickle \$18

Beyond Meat Burger; soy mayo, salad, sweet tomato \$19

Chicken Katsu Sandwich; crumbed chicken, shredded lettuce, cheese, mayo, pickles \$17

WOOD FIRE PIZZA

Margherita Pizza; tomato, mozzarella, pecorino, basil \$20

Pepperoni Pizza; tomato, mozzarella, pecorino, fefferoni peppers \$25

Mushroom Pizza; gorgonzola, mushrooms, oregano \$25

Beez Neez Pizza; tomato, mozzarella, pecorino, pamplona salami, chili, hot honey, guindilla peppers \$25

Pineapple Pizza; tomato, mozzarella, pecorino, pressed pineapple, nduja \$25

Potato Pizza; parmesan cream, mozzarella, pecorino, rosemary, pancetta \$24

MATILDA BAY
EST. 1983