

A LA CARTE

SMALLS

ARANCINI BALLS STUFFED WITH MOZZARELLA AND NAPOLI

(3 PIECES) (V) \$8

Served with mayo

SIGNATURE BUFFALO WINGS

(6 PIECES) (G) \$8

POPCORN CHICKEN \$8

CHILLI SQUID (6 PIECES) \$5

CRISPY PORK BELLY* (3 PIECES) (G) \$10

FRIES (V) (V+) (G) (D) \$6

With special seasoning.

SWEET POTATO FRIES (V) (D) \$7

With special seasoning.

WEDGES (V) (V+) (G) (D) \$10

With special seasoning.
Served with sour cream.

SUGAR FIX

HOME MADE ICE CREAM AND SORBET (G) (V) (D+) \$6

Two scoops of home made ice cream or sorbet. Choose from vanilla bean ice cream, raspberry sorbet or coconut sorbet.

PEANUT BUTTER CHEESECAKE (N) (V) \$5

Smooth peanut butter baked cheesecake topped with a gooey dark chocolate glaze.

SALTED CARAMEL AND POPCORN PANNA COTTA \$5

Our classic popcorn infused panna cotta is topped with fresh light popcorn, sticky salted caramel and chunks of homemade honeycomb. The perfect salty sweet balance.



- (G) GLUTEN FREE
- (G+) CAN BE MADE GLUTEN FREE
- (D) DAIRY FREE
- (D+) CAN BE MADE DAIRY FREE
- (V) VEGETARIAN
- (V+) CAN BE MADE VEGAN
- (N) CONTAINS NUTS

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination can occur. All our dishes may contain traces of soy, gluten and nuts.

BIGS

NICE BUNS

Gluten free and vegan friendly burger buns are available for an extra \$2 or have your burger wrapped in iceberg lettuce at no extra cost. All served with fries. Upgrade your fries to a mixed leaf salad or sweet potato chips for an additional \$1.

AMERICAN CHEESEBURGER (G+) (D+) \$15

Black Angus beef patty with pickles, cheese and special sauce.

DOUBLE AMERICAN CHEESEBURGER (G+) (D+) \$18

Black Angus double beef patty with lettuce, tomato, double cheese, pickles and special sauce.

ZUCCHINI AND MACADAMIA BURGER* (V) (V+) (G+) (N) \$17

Zucchini & macadamia nut patty with Brie cheese, tomato, lettuce and beetroot chutney.

*For vegan option, cheese can be removed.

BEEF AND HONEY BURGER* (G+) (D+) \$17

MSA graded char-grilled Black Angus beef patty marinated in honey, topped with bacon, tasty cheese, lettuce, tomato, fried egg, BBQ sauce and Vegemite mayo. Make it a double patty for an extra \$5.

*For gluten free option, Vegemite mayo can be removed

FRIED CHICKEN BURGER (G+) \$17

Crispy buttermilk chicken thigh with jalapeño pepper coleslaw and Dijonnaise.

BURGER EXTRAS

Tasty cheese\$1
Tomato\$1
Pineapple\$1
Fried Egg\$1
Beetroot Chutney\$1
Bacon\$2
Brie Cheese\$2
Double Patty\$5

50c SAUCE EXTRAS

Special sauce
Garlic aioli
BBQ sauce
Sriracha aioli
Yoghurt
Tomato sauce
Sour cream
Sweet chilli sauce
Blue cheese
Gravy

OUR SIGNATURE PARMAS

All our parmas feature a free range, hormone free chicken breast fillet, breaded with corn flakes and topped with one of our delicious toppings. All served with fries.*

Choose from 2 sizes: regular or upgrade to jumbo (with 2 pots of house beer) for an extra \$10.

Add mixed leaf salad for an extra \$1.

NAKED SCHNITZ (G)

REG \$15 | JUMBO \$25

Served with gravy.

I'LL HAVE FRIES WITH THAT PARMA (G)

REG \$16 | JUMBO \$26

Topped with our special seasoning fries and smothered in gravy with a side of mixed leaf salad.

*Doesn't come with side fries.

CLASSIC PARMA (G)

REG \$18 | JUMBO \$28

Topped with a house made Napoli sauce and mozzarella.

AUSSIE PARMA (G)

REG \$20 | JUMBO \$30

Topped with BBQ sauce, mozzarella, bacon and a fried egg.

MEXICAN PARMA (G)

REG \$20 | JUMBO \$30

Topped with tasty cheese, smoky black Angus chilli, jalapeños, sour cream and crushed corn chips.

CHEESEBURPARMA (G+)

REG \$20 | JUMBO \$30

With cheese, black Angus beef patty, bacon, lettuce, tomato, special sauce and topped with a burger bun.

CLASSIC HITS

CHILLI NACHOS (G) (D+) \$12

Our signature black Angus smoky Texan chilli, served on cheese smothered corn chips, a dollop of sour cream and jalapeños.

QUINOA, HALLOUMI, BLACK RICE AND ROASTED VEGETABLE SALAD (V) (G) (V+) \$20

Grilled halloumi, char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, raisins and marinated goats cheese tossed with quinoa grains, black rice and fresh basil, with hummus dressing.

FISH 'N' CHIPS (G) (D+) \$15

New Zealand Blue Whiting coated in a rosemary and ginger beer batter. Served with a side of fries and tartare sauce.

BEEF AND BUSH PEPPER MEAT PIE \$16

Tender slow cooked grass-fed beef in our house made Australian bush pepper, Cabernet Merlot and onion gravy, served with fries and salad.

RUMP STEAK (G) (D) \$16

200g aged Black Angus steak, cooked medium-rare, served with potato wedges and garlic aioli.

\$5 PIZZAS

Comes with olive oil, rosemary, garlic brushing and house made Napoli sauce base. Gluten free base is available for an extra \$1.50.

THE ROAD TO EL DORADO

Spicy meat lovers

BABAR THE ELEPHANT

Tandoori chicken

THE ADVENTURES OF TIN TIN

BBQ chicken

LILO AND STITCH

Hawaiian

SNOW WHITE (V)

Four cheeses

DRINKS

WINE

SPARKLING

Morgan's Bay Sparkling Cuvee
South East Australia \$5/\$22
T'Gallant Prosecco
Victoria \$6.5/\$30

WHITE

Juliet Moscato
Victoria \$6/\$27
Morgan's Bay Semillon Sauvignon Blanc
South East Australia \$5/\$22
821 South Sauvignon Blanc
Marlborough, NZ \$6/\$27
T'Gallant Foundation Series Pinot Grigio
Victoria \$7/\$31.5
Wolf Blass Bilyara Chardonnay
Adelaide Hills, SA \$5/\$22.5

RED

Squealing Pig Rose
Central Otago, NZ \$8.5/\$38
Cape Schanck Pinot Noir
Mornington Peninsula \$8.5/\$38
Morgan's Bay Shiraz Cabernet
South East Australia \$5/\$22
Seppelt The Drives Shiraz
Victoria \$6/\$27
Wynns The Gables
Cabernet Sauvignon
Coonawarra, SA \$8.5/\$38

ROSE

MOCKTAILS

VIRGIN MOJITO \$10
Mint leaves, lime juice, sugar, apple juice topped with soda water and garnished with lime and mint.
GRAPEFRUIT FIZZ \$10
Grapefruit, Rosemary syrup and topped with soda water.

JUICE / WATER

Apple juice \$4
Orange juice \$4
Pineapple juice \$4
Cranberry juice \$5
Aqua Botanical Sparkling Water \$6

COCKTAILS

CLASSICS

Mojito \$14
Havana Club Añejo 3 años rum, lime juice, sugar and mint leaves. Garnished with lime and mint.
Pina Colada \$10
Sailor Jerry, lime, pineapple, coconut cream and sugar.
Espresso Martini \$14
House vodka, Kahlúa and a shot of coffee.

JUGS

White Sangria \$20
Jim Beam rye, Triple Sec, white wine, sparkling wine, fresh lemon, orange bitters and sugar. Topped with orange and apple juice. Garnished with apple, lemon, orange and mixed berries.
Long Island Jug \$25
House vodka, gin, white rum, tequila, triple sec, grenadine, fresh lemon, coke and Angostura Bitters. Garnished with lemon, lime and cherries.
Bourbon Jug Special \$25
Jim Beam bourbon and coke.

COFFEE / TEA

From \$3
Chai tea \$4

Sex on the Beach \$10
House made vanilla vodka, peach schnapps, orange and cranberry juice.

Aperol Spritzer \$13
Aperol, sparkling white wine and soda. Topped with a slice of orange.

Fruit Tingle \$10
Blue curacao, lemonade and house made vanilla vodka.

Improved Cosmo \$14
Beefeater gin, Triple Sec, cranberry, orange bitters, lemon and sugar.
Improv Cosmo \$14
House vodka, gin, white rum, tequila, triple sec, grenadine, fresh lemon, coke and Angostura Bitters. Garnished with

DRINKS

BEER & CIDER

BOTTLED

Bintang \$5
Corona \$8
James Boags Premium Light \$9
Moby Pale Ale \$11
O'Briens Gluten Free Pale Ale \$10
Somersby Pear Cider \$9

PLEASE ASK YOUR SERVER WHAT OTHER BOTTLED BEERS WE HAVE ON ROTATION.

ON TAP

	SCHOONER	JUG
Bowler Beer	\$5	\$15
Carlton Draught	\$10	\$25
Furphy	\$9	\$22
Grumpy Bastard	\$7	\$17
Heineken	\$11	\$28
James Boag's	\$8	\$20
Thunder Road Pacific Ale	\$7	\$17
Tiger Beer	\$8	\$20
Monteith's Crushed Apple Cider	\$7	\$17

PLEASE ASK YOUR SERVER WHAT OTHER TAP BEERS WE HAVE ON ROTATION.

SPIRITS

BOURBON

George Dickle No. 8 \$7
Jim Beam \$7
Jack Daniel's \$10
Jack Daniel's Fire \$10

WHISKY

Ballantines \$7
Canadian Club \$9
Chivas 12yr Blend \$9
Jameson \$9
Glenlivet 12 Yr \$10
Johnnie Walker Black \$12
Laphroaig
Quarter Cask \$15

RUM

Captain Morgan \$7
Havana 3 \$7
Havana Especial \$7
Sailor Jerry \$9
Kraken Black \$10

GIN

Beefeater \$7
Bombay Sapphire \$9
Hendricks \$11
Four Pillars \$11

TEQUILA

Olmecca \$9
Jose Cuervo \$10
Coconut 1800 \$10
Patron Añejo \$12
Patron XO Café \$12

VODKA

Absolut \$9
Absolut Lime \$10
Belvedere \$12
Wybrowa \$7

LIQUERS

Frangelico \$9
Malibu \$9
Midori \$9
Galliano Vanilla \$9
Galliano White \$9
Galliano Black \$9.50

SHOTS

Cowboy \$6
Fairy Floss \$7
Wet Pussy \$9
Jager-Bomb \$11
Skittle Bomb \$11

PLEASE ASK YOUR SERVER WHAT OTHER SPIRITS WE HAVE ON ROTATION.

MENU

THE
SHAW DAVEY
SLUM®

