

BREAD MEATS BREAD®

NGCI MENU

DRY AGED BEEF BURGERS

HOUSE CLASSICS	
Dry aged 6 oz hand -pressed beef burgers; Served in a gluten free brioche bun.	
CLASSIC BURGER	11.90
With slow onions, crinkle cut pickles & house burger sauce ADD CHEESE 1.50; ADD BACON 2.00 or BOTH FOR 3.00	
PHILLY CHEESESTEAK BURGER	17.50
Dry aged beef burger with American cheese, chopped & grilled Scotch ribeye steak, charred peppers & onions & garlic mayo	
SMOKY BBQ PASTRAMI BURGER	15.90
Dry aged beef burger with Swiss cheese, smoked hand-cut pastrami, house coleslaw and smoky BBQ sauce	

SMASHED BURGERS	
Dry aged, ultra-smashed 4 oz beef burgers; Served in a gluten free brioche bun	
LIL' SMASH CHEESEBURGER	10.90
With American cheese, grilled onions, crinkle cut pickles & house burger sauce DOUBLE 14.90; TRIPLE 17.40	
WOLF BURGER	16.90
Our Signature Burger Smashed cheeseburger with crispy bacon, pulled pork in smoky BBQ sauce & gochujang mayo	
AYIA NAPA BURGER	16.90
Smashed cheeseburger with crispy bacon, grilled halloumi, BBQ sauce, slow onions & garlic mayo	
SUNSHINE ON BEEF	16.90
Smashed cheeseburger with smoky mozzarella, pulled beef brisket in BBQ sauce, pickles and spicy mayo	

EXTRA TOPPINGS	
TWO BACON RASHERS	2.00
EXTRA CHEESE	1.50
PULLED PORK or BEEF BRISKET	5.00
BURGER PATTY	5.00
GRILLED CHICKEN	4.50
GRILLED HALLOUMI	2.00

BRUNCH BURGERS	
BMB BRUNCH BURGER	13.30
Smashed ultra-thin burger, American cheese, fried egg, hash brown & gochujang mayo	
BACON BRUNCH BURGER	15.90
Smashed ultra-thin burger, American cheese, crispy bacon rashers, fried egg, hash brown & gochujang mayo	
PASTRAMI BRUNCH BURGER	16.30
Smashed ultra-thin burger, American cheese, hand-cut smoked pastrami, fried egg, hash brown & house sauce	

OUR BEEF BURGERS

Award-winning and made using the finest grass-fed beef, dry-aged on the bone for 25-40 days to deliver incredible flavour in every bite.





FREE RANGE CHICKEN

CHICKEN BURGERS	
Free range chicken breast, buttermilk marinated & grilled; Served in a gluten free brioche bun	
CLASSIC FRIED CHICKEN BURGER	12.30
Grilled chicken with pickles, lettuce & garlic mayo ADD CHEESE 1.50; ADD BACON 2.00- ADD BOTH FOR 3.00	
ANGRY BIRD	13.90
Grilled chicken smothered in buffalo sauce, chillies & jalapeños & with blue cheese mayo on a bed of lettuce	
HOT HONEY GRILLED CHICKEN BURGER	13.90
Grilled chicken, topped with smoky mozzarella, drizzled with hot honey and served with crunchy pickles & coleslaw	
CHALLOUMI	16.90
Grilled chicken burger topped with sticky BBQ sauce & grilled Halloumi, gooey cheese, crispy bacon and garlic mayo	

CHICKEN SUBS	
Free range chicken breast strips, buttermilk marinated & grilled; Served in a gluten free long sub roll	
BLT SUB	15.90
Grilled and chopped supreme of free-range buttermilk chicken, on top of crispy romaine lettuce topped with crispy bacon rashers, cherry plum tomatoes & garlic mayo	
CHICKEN FAJITA SUB	14.90
Grilled and chopped supreme of free-range buttermilk chicken, topped with gooey cheese, charred peppers & grilled onions	
BUFFALO CHICKEN SUB	15.30
Grilled free-range buttermilk chicken strips tossed in buffalo sauce & chives; drizzled with blue cheese mayo on a bed of crunchy lettuce	
SMOKY BBQ CHICKEN SUB	15.30
Grilled free-range buttermilk chicken strips smothered in smoky BBQ sauce on a bed of crunchy lettuce, pickles & garlic mayo	

OUR CHICKEN

Always free-range, always fresh, locally sourced from sustainable farms that follow ethical practices.

ALLERGEN GUIDE

We've got an extensive and detailed allergen guide available. Just ask your server for a copy before you order.

SANDWICHES & TOASTIES

SANDWICHES & GRILLED CHEESE	
BBQ BEEF BRISKET TOASTIE	16.30
12-hour Slow cooked brisket; pulled & dipped in smoky BBQ sauce topped with smoky mozzarella and gooey cheese and grilled inside two buttery gluten-free bread slices; with mixed pickles & spicy mayo on the side	
BBQ PULLED PORK MELT	16.30
Slow cooked pork; pulled and dipped in smoky BBQ sauce; layered with gooey cheese and grilled inside two buttery gluten-free bread slices; served with a small side dip of garlic mayo	
REUBEN PASTRAMI	17.30
Layers of peppery, smoked & steamed hand-cut Pastrami, topped with Sauerkraut and grilled with Swiss cheese inside buttery gluten-free bread & served with mixed pickles & house sauce	
CLASSIC GRILLED CHEESE (V)	10.30
Classic American style grilled cheese toastie on artisan gluten-free bread.	
PATTY MELT	15.30
Grilled cheese gluten-free toastie filled with two smashed thin burger patties & caramelised onions; served with a side choice mayo dip	
BUFFALO CHICKEN MELT	15.30
Grilled blue cheese gluten-free toastie stuffed with our grilled chicken tenders in Buffalo sauce; served with a side of blue cheese mayo	
GRILLED HALLOUMI BUN (V)	14.80
Layers of grilled Halloumi cheese on a bed of tomatoes and lettuce; topped with garlic mayo & pickled peppers; in a gluten-free bun	
HONEY ROAST HAM TOASTIE	13.80
Grilled artisan gluten-free bread cheese toastie stuffed with layers of sliced honey roast ham.	
PHILLY CHEESE STEAK MELT	17.90
Grilled cheese GF toastie filled with chopped & grilled Scotch ribeye steak, charred peppers & caramelised onions; served with pickles.	

On this GF-NGCI menu we provide information to consumers on the absence or reduced presence of Gluten in food. The products featured are made without gluten, but there may be a risk of cross contamination.

For our customers who have Coeliac disease, we are happy to cater to your needs. However, we kindly ask that you inform your server before placing your order so that we can take extra precautions when preparing your food.

We source our gluten-free brioche buns, sliced bread and rolls from the best local suppliers to ensure they meet our high standards for taste and texture. We go to great lengths to create a gluten-free cooking environment, ensuring our customers can enjoy their meals without any worries.

We use dedicated gluten-free fryers for our sides, as well as ensuring grill surfaces are split for separately cooking NGCI containing ingredients

POUTINE

CANADIAN CLASSIC

CLASSIC BIG POUTINE11.90

House chips, fresh cheese curds & house gravy

RASPOUTINE. THE HEALER14.40

House chips, fresh curds & house gravy topped with grated cheddar & chopped bacon

BUFFALO CHICKEN POUTINE15.90

Classic Poutine topped with grilled chicken strips in buffalo sauce & drizzled with blue cheese mayo

PASTRAMI POUTINE16.90

House chips, fresh curds & house gravy topped with smoky beef pastrami and drizzled with our tangy house sauce

VEGAN DISCO FRIES11.90

Vegan poutine alternative. Big bowl of house chips, vegan mozzarella, house veggie gravy **ADD BACON 2.00**

TATER TOT' POUTINE12.40

Crispy, fluffy tater tots topped with fresh cheese curds, beefy gravy and spring onions

SIDES

FRIES, BITES & EXTRAS

	SMALL	BIG
CHIPS	3.90	5.90
BACON CHIPS.....	5.40	7.40
Skin on fries topped with loads of crispy bacon & spicy gochujang mayo		
GARLIC & PARMESAN FRIES	5.40	7.40
With garlic mayo and parmesan		
BUFFALO FRIES.....	4.90	6.90
Skin-on fries topped with hot buffalo sauce, blue cheese mayo & chives		
TATER TOTS.....	4.40	6.40
BACON TOTS.....	5.90	7.90
Crispy, fluffy tater tots topped with loads of crispy bacon & spicy gochujang mayo		

SMALL POUTINE	7.30
Skin on fries, fresh cheese curds & house gravy	
TOMATO & ONION SALAD.....	4.40
Cherry plum tomatoes & onions with olive oil and balsamic	
ROCKET & PARM' SALAD	4.40
Rocket salad topped with Italian grated hard cheese and drizzled with olive oil and balsamic	
SIDE MIXED SALAD	4.40
Cherry plum tomatoes, crispy lettuce, crinkle cut pickles & red onions with olive oil and balsamic	
HOUSE COLESLAW.....	4.40

DIPS

HOUSE DIPS & SAUCES

HOUSE MAYO DIPS.....	1.90
Choice of: Garlic mayo / Blue cheese mayo / Gochujang mayo / Vegan spicy mayo	

EXTRA BBQ OR BUFFALO SAUCE.....	1.40
SIDE OF HOUSE GRAVY.....	2.40

An optional 10% service charge will be included in your bill. All tips and service charges are shared among all the staff from this branch, who have worked tirelessly to make your dining experience enjoyable. However, if you feel that our service fell short of your expectations, please let us know.