

BREAD MEATS BREAD®

NGCI MENU

DRY AGED BEEF

BEEF BURGERS (ALL SERVED WITH CHIPS*)

Dry aged & hand-pressed 5oz beef burgers; served in artisan NGCI/GF buns.
(Prefer it smashed? Just ask – we can cook your burger ultra-smashed for that extra crispy crust.)

CLASSIC BURGER.....13 Dry aged beef burger with grilled onions, crinkle-cut pickles & house burger sauce	WOLF BURGER.....18.5 Our Signature Burger Dry aged beef burger with double American cheese, crispy bacon, smoky BBQ pulled pork & spicy mayo
CHEESEBURGER.....14.5 Dry aged beef burger with double American cheese, grilled onions, crinkle cut pickles & house burger sauce	AYIA NAPA BURGER.....18 Dry aged beef burger with double American cheese, crispy bacon, grilled halloumi, BBQ sauce, grilled onions & garlic mayo
BACON CHEESEBURGER.....16 Dry aged beef burger with rashers of smoky crispy bacon on American cheese, grilled onions, crinkle cut pickles & house burger sauce	SUNSHINE ON BEEF.....18.5 Dry aged beef burger with smoky mozzarella cheese, pulled BBQ beef brisket, pickles and spicy mayo
SMOKY BBQ PASTRAMI BURGER.....18 Dry aged beef burger with Swiss cheese, smoked hand-cut pastrami, house coleslaw and smoky BBQ sauce	BRUNCH BURGER.....16 Dry aged beef burger with double American cheese with a fried egg, tater tots & spicy mayo' ADD PASTRAMI EXTRA 3.5; ADD BACON EXTRA 2
	PHILLY CHEESESTEAK BURGER.....19 Dry aged beef burger with American cheese, grilled & chopped Scotch ribeye steak, grilled onions & garlic mayo



OUR BEEF

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.

PLANT-BASED

VEGAN BURGERS (ALL SERVED WITH CHIPS*)

PLANT BURGER.....13.5 Grilled Plant Based Impossible Burger with grilled onions, crinkle cut pickles & spicy vegan mayo	ANGRY VEGAN.....15.5 Grilled Plant Based Impossible Burger smothered in buffalo sauce, chillies & jalapeños with spicy vegan mayo, on a bed of crispy
IMPOSSIBLE BACON CHEESE BURGER.....16.5 Grilled Plant Based Impossible Burger with American plant-based cheese, This Isn't bacon & grilled onions with spicy mayo	VEGAN PHILLY BURGER.....16 Grilled Plant Based Impossible Burger with American plant-based cheese, grilled peppers & onions with spicy mayo

EXTRA TOPPINGS

TWO BACON RASHERS.....2
EXTRA CHEESE.....1.5
PULLED PORK or BEEF BRISKET.....5
EXTRA BURGER PATTY.....4.5
EXTRA GRILLED CHICKEN.....4.5
EXTRA PASTRAMI.....3.5

CHIPS UPGRADE

UPGRADE TO LOADED FRIES FOR EXTRA 1.50
(Bacon loaded fries or Garlic Parm fries or Buffalo Fries or Poutine upgrade)

UPGRADE TO LARGE SIDE PORTIONS FOR EXTRA 1.50

FREE RANGE CHICKEN

CHICKEN BURGERS (ALL SERVED WITH CHIPS*)

Free range chicken breast, buttermilk marinated & grilled; served in artisan NGCI/GF buns.

CLASSIC GRILLED CHICKEN BURGER.....13 Buttermilk grilled chicken burger with pickles, lettuce and garlic mayo	CHICKEN PARM BURGER.....15.5 Buttermilk grilled chicken burger, topped with provolone cheese, marinara, basil and grated parm. ADD CRUMB PEPPERONI - 2.00
GRILLED CHICKEN 'N' CHEESE BURGER.....14.5 Buttermilk grilled chicken burger with American cheese, pickles, lettuce and garlic mayo	CHALLOUMI.....18 Buttermilk grilled chicken burger, topped with sticky BBQ sauce & grilled Halloumi, gooey cheese, crispy bacon and garlic mayo
BACON CHICKEN 'N' CHEESE BURGER.....16 Buttermilk grilled chicken burger with crispy smoky bacon rashers and American cheese; with pickles, lettuce and garlic mayo	ANGRY BIRD.....15.5 Buttermilk grilled chicken burger, smothered in buffalo sauce, chillies & jalapeños, with blue cheese mayo on a bed of lettuce.
	HOT HONEY GRILLED CHICKEN BURGER.....16 Buttermilk grilled chicken burger, topped with provolone cheese, served with crunchy pickles & coleslaw; drizzled with hot honey.

OUR CHICKEN

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

SIDES

FRIES, BITES & EXTRAS

	SMALL	BIG		SMALL	BIG
CHIPS.....	3.5	5	TATER TOTS.....	4	5.5
BACON CHIPS.....	5	6.5	BACON TOTS.....	5.5	7
			Skin on fries topped with crispy bacon & spicy mayo		
GARLIC & PARM' FRIES.....	5	6.5	SMALL POUTINE.....	7	
			Skin on fries, fresh cheese curds & house gravy		
BUFFALO FRIES.....	5	6.5	HOUSE COLESLAW.....	4	
			Skin-on fries topped with hot buffalo sauce, blue cheese mayo & chives		
PEPPERONI FRIES.....	5.5	7	TOMATO & ONION SALAD.....	4	
			House skin-on fries, grated mozzarella cheese, crispy crumbed pepperoni and marinara sauce		
			SIDE MIXED SALAD.....	4	

DIPS

HOUSE DIPS & SAUCES

HOUSE MAYO DIPS.....2 Choice of: Garlic mayo / Blue cheese mayo / Spicy Gochujang mayo / House burger sauce / Vegan spicy mayo	EXTRA BBQ or BUFFALO SAUCE.....1.50
	SIDE OF HOUSE GRAVY.....2.50
	SIDE OF MARINARA.....2

TOASTIES

GRILLED CHEESE SANDWICHES

BBQ BEEF BRISKET TOASTIE	16
12-hour Slow cooked brisket; pulled & dipped in smoky BBQ sauce spicy mayo and crispy onions, topped with American and provolone cheese and grilled inside two buttery NGCI/GF bread slices	
BBQ PULLED PORK MELT	16
Slow cooked pork; pulled and dipped in smoky BBQ sauce; layered with American and provolone cheese and a drizzle of garlic mayo and grilled inside two buttery NGCI/GF bread slices	
REUBEN PASTRAMI	17
Layers of peppery, smoked & steamed hand-cut Pastrami, topped with Sauerkraut and house sauce; grilled with gooey cheese inside buttery NGCI/GF bread & served with mixed pickles	
CLASSIC GRILLED CHEESE (V)	9
Classic American style grilled cheese toastie on NGCI/GF bread	
MARGHERITA TOASTIE (V)	11
Grilled mozzarella & provolone cheese toastie on artisan NGCI/GF bread with pomodoro sugo and fresh basil	
HONEY ROAST HAM TOASTIE	12.5
Grilled artisan NGCI/GF bread cheese toastie stuffed with layers of sliced honey roast ham.	
PATTY MELT	13.5
Grilled cheese NGCI/GF bread toastie filled with an ultra smashed cheeseburger & grilled onions; served with a side choice mayo dip	
BUFFALO CHICKEN MELT	15.5
Grilled cheese NGCI/GF bread toastie stuffed with our buttermilk grilled chicken tenders in Buffalo sauce & blue cheese mayo	

SUBS

PROPER FILLED SUBS

BUFFALO CHICKEN SUB	13.5
Grilled free-range buttermilk chicken tenders, tossed in buffalo sauce & provolone cheese; drizzled with blue cheese mayo, on a bed of crunchy lettuce, inside a NGCI/GF sub roll	
SMOKY BBQ CHICKEN SUB	13.5
Grilled free-range buttermilk chicken tenders, smothered in smoky BBQ sauce, with crinkle cut pickles & garlic mayo; inside a NGCI/GF sub roll. ADD BACON - 2.00	
PHILLY CHEESESTEAK SUB	17.5
Grilled & chopped Scotch ribeye steak, immersed in grilled onions and gooey cheese; inside a NGCI/GF sub roll & served with a side of mixed pepper pickles	
GRILLED HALLOUMI SUB (V)	13.5
Layers of grilled Halloumi cheese with grilled peppers, cherry tomatoes, lettuce, garlic mayo & sweet pickled peppers; inside a NGCI/GF sub roll	
CHICKEN BLT SUB	15.5
Grilled free-range buttermilk chicken tenders, with crispy lettuce, smoky bacon rashers, cherry plum tomatoes & garlic mayo; inside a NGCI/GF sub roll	
CHICKEN PARM SUB	14.5
Grilled free-range buttermilk chicken tenders with provolone cheese, grated parm', fresh basil & house marinara sauce; inside a NGCI/GF sub roll. ADD CRUMBLED PEPPERONI - 2.00	
CLASSIC HOT DOG	10
Grilled All-beef frankfurter, with grilled onions & yellow mustard ADD CHEESE 1.50; ADD BACON 2.00- ADD BOTH FOR 3.00	

POUTINE

CANADIAN CLASSIC

CLASSIC BIG POUTINE	11.90
House chips, fresh cheese curds & house gravy	
RASPOUTINE. THE HEALER	14.40
House chips, fresh curds & house gravy topped with grated cheddar & chopped bacon	
BUFFALO CHICKEN POUTINE	15.90
Classic Poutine topped with grilled chicken strips in buffalo sauce & drizzled with blue cheese mayo	
PASTRAMI POUTINE	16.90
House chips, fresh curds & house gravy topped with smoky beef pastrami and drizzled with our tangy house sauce	
VEGAN DISCO FRIES	11.90
Vegan poutine alternative. Big bowl of house chips, vegan mozzarella, house veggie gravy. ADD VEGAN BACON- 2.00	
TATER TOT' POUTINE	12.40
Crispy, fluffy tater tots topped with fresh cheese curds, beefy gravy and spring onions	

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

Service is not included. All tips and gratuities go direct to our staff. A discretionary 10% service charge will be added for tables over 6 people.