

# Grill MEATS PANHEAD

## TASTES TO SHARE

<b>Popcorn Market Fish</b> Burnt Orange Aioli	12
<b>Japanese Fried Chicken</b> Tonkatsu Mayo, Sriracha & Lemon	11
<b>Sticky Hunan Lamb Ribs</b> Radish & Fragrant Herbs	12
<b>Spicy Chicken Wings</b> Blue Cheese Dip & Celery Sticks	14.5
<b>Santa-Fe Style Quesadilla</b> Corn, Bell Peppers, Mozzarella, Sour Cream & Avocado Dip	10.5
<b>Loaded Fries</b> Brisket Ends, Port Road Pilsner Cheese Sauce, Jalapeno	12.5

## FROM THE CHARGRILL

<b>Portobello Mushroom &amp; Halloumi Double Down</b> Beetroot, Onion Bhaji, Watercress, Bell Pepper Vinaigrette & Fries	24
<b>Salmon Teriyaki</b> Soba Noodles, Asian Vegetable and Yum Yum Broth	18
<b>Jerk Seasoned Pork Scotch Fillet</b> Celeriac Purée, Manchego & Corn Hush Puppies, Chipotle Buttered Kale. 200g	20

## ON THE SIDE

Fries 5 / Creamy Slaw 7 / Chilli Fries 7 /  
Manchego & Corn Hush Puppies 7.5

## HANDCRAFTED BURGERS

Our New Zealand Grass-Fed Beef is ground daily in house. Cooked medium-rare or cooked through on request. All Burgers served with fries.

<b>GMB Classic Beef</b> Beef, Lettuce, Onion, GMBurger Sauce	17
<b>12 Hour BBQ Brisket</b> Onion Rings, Bacon Aioli, Ruby Slaw	22.5
<b>Nashville Hot Chicken</b> Spicy Buttermilk Fried Chicken, Creamy Slaw, Pickles, Smoked Cheddar & Jalapenos	21

## BURGER ADDITIONS

Extra Pattie 7 / Honey Cured Bacon 3 /  
Smoked Cheddar 1 / Pickles 1.5 / Jalapenos 1.5 /  
Free-Range Egg 2.5 / Beetroot 1.5 / G.F Bun 1.5 /  
Grilled Pineapple 2

## SWEET STUFF

<b>Warm Apple Pie Sundae</b> Vanilla Ice Cream, Sweet Pastry Flake & Diplomat Cream	10
<b>Ice Cream Cookie Sandwich</b> Salted Caramel & Cashew Nut	8