DICE & FORK

MENU

$25

TUE ~ FRI LUNCH COMBO

BURGER + CHIPS / 3 TACOS

WITH ANY HOUSE DRINK



DICE & FORK

FOOD MENU

APPETIZERS / SHARING

GARLIC FLATBREAD V — 15.5
Grilled flatbread drizzled with olive oil and sprinkled with sesame seeds, served with roasted beetroot hummus

CAULI BITES Ve, NGO — 16.5
Lightly coated cauliflower bites, served with mayo

POPCORN CAJUN SQUID — 16.5
Crumbed cajun-spiced squid bites, served with Thai sweet chilli sauce and lemon wedge

EDAMAME Ve, NGA — 12.5
Edamame sautéed with garlic and soy sauce

THICK-CUT KUMARA FRIES Ve, NGO — 11.5
Served with mayo

SHOESTRING FRIES Ve, NGO — 9.8
Served with ketchup

PANKO CRUMBED CHICKEN TENDERS

- **ORIGINAL** — 18.5
  With mayo
- **HONEY BUTTER SOY** — 19.5
  Tossed in honey butter soy sauce, pickled red onion and cucumber on side
- **SWEET & SPICY** — 19.5
  Tossed in house-made sweet & spicy sauce, pickled red onion and cucumber on side
- **SPICY ROULETTE** — 20
  Original but with one insanely spicy

SHARING PLATTER — 55
Mini chicken tacos, Popcorn cajun squid, Cauli bites, Edamame, Garlic flatbread, with mayo, roasted beetroot hummus and Thai sweet chilli sauce and lemon wedge

BURGERS

Served on a brioche bun with shoestring fries and ketchup

KOREAN CHICKEN — 26.5
Korean style marinated chicken, lettuce, house-made sweet & spicy sauce, pickled red onion and cucumber and mayo

ANGUS BEEF — 27.5
Angus beef patty, Bourbon bacon onion jam, cheese, lettuce and mayo

HOT HONEY HALOUMI V — 27.5
Haloumi cheese slices, hot honey sauce, lettuce, tomato, pickled red onion, avocado lime crema and mayo

BURGER SPECIAL
Ask our team for the current burger special!



TACOS

Served with 3 soft tortillas

SURF 'N' TURF NGO — 27.5
Beef flank steak, shrimp, fancy lettuce mix, avocado lime crema and chimichurri sauce

ROAST LAMB NGO — 26
Moroccan-spiced roast lamb leg slices, chipotle aioli, fancy lettuce mix, tomato, pickled red onion and tzatziki sauce

CHIPOTLE CHICKEN NGO — 26
Mexican style marinated chicken, avocado lime crema, fancy lettuce mix, pickled red onion, and tomato capsicum salsa

FALAFEL & VEGGIE V, NGO — 25
Falafel sticks, roasted beetroot hummus, fancy lettuce mix, pickled red onion, cucumber slices, tzatziki sauce, garnished with alfalfa

V = Vegetarian
Ve = Vegan
Vo = Vegetarian with vegan option
= Spicy
NGA = No added gluten (may contain traces)
NGO = No added gluten option

FOOD MENU

BOWLS

MOROCCAN LAMB BOWL *NGA* 26.5
Moroccan-spiced roast lamb leg slices, served with cucumber slices, tomato capsicum salsa, roasted beetroot hummus, avocado lime crema, on jasmine rice, with a lemon wedge

SRI LANKAN YELLOW CURRY *Vo, NGO* 25.5
Sri Lankan style potato and green bean curry, garnished with red capsicum, carrot, served with jasmine rice and sliced flatbread

BEER BATTERED FISH & CHIPS 29
Beer battered market fish served with shoestring fries, side salad, lemon wedge, tzatziki sauce and ketchup

HALOUMI CHICKEN SALAD *NGA* 28
Roast chicken breast and haloumi cheese slices with fancy lettuce mix, cucumber, toasted almonds and sun dried tomato dressing

DESSERTS

AFFOGATO *Vo* 13.5
Vanilla bean flavoured ice cream with Underground espresso and Biscoff biscuit

Add a shot: *Baileys | Brandy | Rum | Kahlua | Maraschino | Frangelico* +11

LOADED SALTED CARAMEL SUNDAE 17
Vanilla ice cream, salted caramel sauce, Biscoff crumbs, mini salted pretzels, toasted almonds, with whipped cream, rainbow sprinkles, and a maraschino cherry on top

BERRY NICE LAVA CAKE 16.5
Classic chocolate lava cake with vanilla ice cream and berry coulis

NEW YORK CHEESECAKE *NGA* 15.5
Classic New York cheesecake with berry coulis

KID'S MENU
For customers 12 yo and under only. Thanks for your understanding :)

CHICKEN TENDERS 16.5
Four crumbed chicken tenders with shoestring fries

CAULI BITES *Ve, NGO* 16.5
Deep fried cauliflower bites with shoestring fries

CURRY BOWL *Ve, NGA* 14
Potato and green bean curry, with red capsicum, carrot, and jasmine rice

FISH & CHIPS 16.5
Battered market fish served with shoestring fries

CHOCOLATE LAVA CAKE 12
Served with whipped cream and rainbow sprinkles

ICE CREAM SUNDAE 13
Vanilla ice cream, salted caramel sauce, Biscoff crumbs, mini salted pretzels, with whipped cream, rainbow sprinkles, and a cherry on top

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DRINK MENU

BEER

CASSELS PILSNER	Pilsner 5.3%	13
H.O.D SOME SORCERER	Hazy IPA 6.5%	15
URBANAUT VIC PARK	Pale Ale 3.8%	13
CASSELS MILK STOUT	Stout 5.2%	14
GARAGE PROJECT FUGAZI	Session IPA 2.2%	13
LITTLE LIBERTY	Low Alc Hazy 2.5%	13
BEHEMOTH PORCH POUNDER 440ml	APA 5.2%	16
URBANAUT BEAT STREET	Low Carb Hazy 5.6%	14
EPIC SUPER ZERO	IPA < 0.5%	14
HEINEKEN ZERO	Lager 0%	11
CASSELS LAGER	Lager 5%	11
CORONA	Lager 5%	11
ASAHI	Lager 5%	11

CIDER

MORNINGCIDER STRAWBERRY ROSÉ	15
MORNINGCIDER BLACK	15
RYDER CYDER GOLD DIGGA	14
ZEFFER CRISP APPLE	13

HARD SODA & RTD

CRIMSON BADGER PINEAPPLE GB	14
CRIMSON BADGER GINGER BEAR	14
ZEFFER BELLINI SPRITZ	13
ZEFFER BRAMBLE SPRITZ	13
SCAPEGRACE GIN LEMON YUZU	15
SCAPEGRACE GIN GRAPEFRUIT HIBISCUS	15

WINE

HOUSE WINE	GLS 12 / BOT 55	
BUBBLES	GLS 18 / BOT 85	

BY THE BOTTLE

PASK Gimblet Gravels Syrah 2022	75
Lake Chalice Falcon Pinot Noir 2022	75
Allan Scott Brut	85
Triple Bank Pinot Noir Rosé	85

RANDOM SHOTS!

ROLL OUR INFAMOUS 20-SIDED DICE AND FACE YOUR FATE!

Ask our staff for more info

COCKTAIL & MOCKTAIL

COCKTAIL OF THE WEEK

Ask our staff for the current cocktail of the week !

ENCHANTED GARDEN PARTY Ⓜ 19
Gin, Cassis, Rose Syrup, Lime Juice, Apple Juice

ALAN'S REVENGE 22
Tequila, Grapefruit Syrup, Sugar Syrup, Lime Juice

A BARD'S SPRITZ 23.5
Limoncello, Sparkling Wine, Soda

UNDERGROUND ESPRESSO MARTINI 23
Underground Espresso, Flat White Coffee Liqueur, Vodka, Salted Caramel

STARDEW DAIQUIRI Ⓜ 19
White Rum, Spiced Apple, Lime Juice, Cinnamon Syrup, Vanilla Syrup

KING OF NEW YORK 24
Whisky, Red Vermouth, Bitters

A TRAITOR AMONG US *(mocktail)* 17
Cranberry Juice, Lime Juice, Rose Syrup, Vista Feijoa

Ⓜ = mocktail option

FROZEN SANGRIA

SAGRADA SANGRIA 21
Wine, Brandy, Orange Juice & Berries, blended icy cold

Pick your wine... or leave it to fate!

Sauvignon Blanc · Rosé · Pinot Noir · Leave it to fate

NON-ALCOHOLIC

ICED TEA	*Peach / Mango / Lemon*	6.5
JUICE	*Orange / Apple / Pineapple / Cranberry*	6.5
LEMON LIME BITTERS		7.5
SOFT DRINK	*Coke / Coke No Sugar / Sprite / L&P*	6
BUNDABERG GINGER BEER		7.5
SPARKLING WATER	*Passionfruit / Feijoa*	6.5
ICED CHOCOLATE	*With whipped cream*	9.5

Full coffee menu available

REAL FRUIT SERIOUS SMOOTHIES 13

- VITALITY *Strawberries, Mango, Raspberries, Goji berries*
- REBOOT *Mango, Pineapple, Banana, Passionfruit*
- BOOSTER *Banana, Mango, Spinach, Lime juice*
- ACTIVATE *Acai, Blueberries, Banana, Dates*