



DICE & FORK

Games Bar and Eatery

FOOD MENU

APPETIZERS / SHARING

GARLIC FLATBREAD ^v 15.5

Grilled flatbread drizzled with olive oil and sprinkled with sesame seeds, served with vegan pesto

JALAPEÑO POPPERS ^v 16

Crumbed jalapeño and cheese balls, served with mayo

EDAMAME ^{Ve NGA} 12.5

Edamame sautéed with garlic and soy sauce

SHOESTRING FRIES ^{Ve NGO} 9.5

Served with ketchup

LOADED FRIES ^{NGO} 18

Served with smoked cheddar cheese sauce, bacon bits, jalapeño slices and salsa negra

Add additional sauce: Vegan pesto | Salsa negra | Vegan mayo | House-made sweet & spicy sauce **+1**

PANKO CRUMBED CHICKEN TENDERS

ORIGINAL 18.5

- With kaffir lime sauce and mayo

HONEY BUTTER SOY 19.5

- Tossed in honey butter soy sauce, pickled slaw on side

SWEET & SPICY ^{🌶️} 19.5

- Tossed in house-made sweet & spicy sauce, pickled slaw on side

SPICY ROULETTE ^{🌶️🌶️🌶️} 20

- Original but with one insanely spicy

SHARING PLATTER 57

Original chicken tenders, Jalapeño Poppers, Edamame, Mini prawn tacos, Garlic flatbread, with mayo, kaffir lime sauce and vegan pesto

BURGERS

Burger served on a brioche bun with shoestring fries and ketchup

KOREAN CHICKEN ^{🌶️} 26

Korean style marinated chicken, lettuce, house-made sweet & spicy sauce, pickled slaw and mayo

ANGUS BEEF, BACON & ONION 27.5

Angus beef patty, streaky bacon, lettuce, cheese, caramelized onion jam, BBQ sauce and mayo

PUMPKIN & QUINOA ^{Ve} 26

Pumpkin & quinoa patty, lettuce, guacamole, tomato & capsicum salsa and mayo

BURGER SPECIAL

Ask our team for the current burger special!

TACOS

Served with 3 soft tortillas

PANKO CHICKEN ^{🌶️} 25.5

Panko crumbed chicken tenders, mango chilli aioli, pickled slaw, red onion, kaffir lime sauce and spring onion

ROAST LAMB ^{NGO} 26

Moroccan spiced roast lamb rump slices, mayo, mesculin, tomato, red onion and tzatziki sauce

SPICY PRAWN ^{🌶️ NGO} 24.5

Pan fried prawns with salsa negra, mango chilli aioli, mesculin, charred corn, tomato & capsicum salsa and red onion

SWEET CHILLI TOFU ^{Ve NGO} 23.5

Seasoned tofu cubes, guacamole, cucumber, carrot, red onion and Thai sweet chilli sauce

V = Vegetarian

Ve = Vegan

Vo = Vegetarian with vegan option

^{🌶️} = Mild/Med spicy

NGA = No added gluten (may contain traces)

NGO = No added gluten option

FOOD MENU

BOWLS

CHEF'S CHICKEN BOWL NGA 25

Stewed chicken with cannellini beans, served with charred corn, tomato & capsicum salsa, guacamole, on jasmine rice

MOROCCAN LAMB BOWL NGA 26.5

Moroccan spiced roast lamb rump slices, served with charred corn, tomato & capsicum salsa, cucumber, beetroot cubes, on jasmine rice with tzatziki sauce and a lemon wedge

TERIYAKI BEEF BOWL NGA 26

Thinly sliced marinated beef sautéed with brown onion, served with a fried egg, pickled ginger and seasonal veggies, on jasmine rice

TERIYAKI TOFU BOWL Ve NGO 25

Seasoned tofu cubes tossed in teriyaki sauce, served with beetroot cubes, Korean style sesame spinach, seasonal veggies, on jasmine rice

HARBOURSIDE PRAWN SALAD NGA 26

Shelled/tailed prawns served with vermicelli noodle, seasonal veggies, and miso sesame dressing

FISH & CHIPS 29

Beer battered market fish served with shoestring fries, side salad, lemon wedge, tzatziki sauce and ketchup

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**

HOUSE-MADE SORBET Ve 15

Two large scoops of house-made sorbet
Ask our team for the current flavour! :D

APPLE CRUMBLE PIE 15.5

Hot apple crumble pie with vanilla ice cream

CHOCOLATE LAVA CAKE 16

Classic dark chocolate lava cake with vanilla ice cream

KID'S MENU

For customers 12 yo and under only. Thanks for your understanding :)

KID'S LOADED FRIES NGO 14

Served with cheese sauce, bacon bits and a side of ketchup

CHICKEN TENDERS 16.5

Four crumbed chicken tenders with shoestring fries

ICE CREAM PLEASE NGA 8

Two scoops of ice cream, served with chocolate or berry sauce

KID'S TERIYAKI BOWL 15

✦ **with BEEF** NGA

Thinly sliced marinated beef cooked in teriyaki sauce, served with seasonal veggies, on Jasmine rice

✦ **with TOFU** Ve NGA

Tofu cubes tossed in teriyaki sauce, served with seasonal veggies, on Jasmine rice

CHOCOLATE LAVA CAKE 12

Served with whipped cream and rainbow sprinkles

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BEER

BEHEMOTH PILSNER	Pilsner 5.0%	13
BEHEMOTH JUICE WAYNE	Hazy IPA 6.1%	15
CASSELS WOOLSTON PALE	Pale Ale 4.5%	13
CASSELS MILK STOUT	Stout 5.2%	14
GARAGE PROJECT FUGAZI	Session IPA 2.2%	13
GARAGE PROJECT WHITE MISCHIEF	Sour Gose 2.9%	14
PANHEAD SUPERCHARGER	APA 5.7%	14
URBANAUT BEAT STREET	Low Carb Hazy 5.6%	14
EPIC SUPER ZERO	IPA < 0.5%	14
HEINEKEN ZERO	Lager 0%	10
CASSELS LAGER	Lager 4.3%	10
TIGER	Lager 5%	10
ASAHI	Lager 5%	11

CIDER

MORNINGCIDER STRAWBERRY ROSÉ	15
MORNINGCIDER APPLE	15
ZEFFER PASSIONFRUIT	13
ZEFFER CRISP APPLE	13

HARD SODAS

CRIMSON BADGER DARK N GRIZZLY	15
CRIMSON BADGER GINGER BEAR	14
ZEFFER BELLINI SPRITZ	13
ZEFFER BRAMBLE SPRITZ	13

WINE

		GLS 12 / BOT 55
♦ Chardonnay	♦ Rosé	
♦ Pinot Gris	♦ Pinot Noir	
♦ Sauvignon Blanc	♦ Merlot	
		BY THE BOTTLE
PASK Gimblet Gravels Syrah 2022		75
Lake Chalice Falcon Pinot Noir 2022		75
Allan Scott Brut NZ Sparkling		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

DRINK MENU

COCKTAIL OF THE WEEK

Ask our staff for the current cocktail of the week !

ENCHANTED GARDEN PARTY ^(M)	18.5
Roku Gin, Cassis, Rose Syrup, Lime Juice, Apple Juice	
MAI TAI FIGHTER	21
Sailor Jerry, Malibu, Pineapple, Orange Juice	
UNDERGROUND MARTINI	25
Underground Espresso, Flat White Coffee Liqueur, Vodka, Sugar	
COL. MUSTARD'S NEGRONI	24
Brunswick Hearts Gin, Red Vermouth, Campari, Cinnamon Syrup	
STARDEW DAIQUIRI ^(M)	19
White Rum, Apple Sourz, Lime Juice, Vanilla Syrup, Cinnamon Syrup	
SILK ROAD OLD FASHIONED	23
Bourbon, Angostura Bitters, Gingernut Sugar	
A TRAITOR AMONG US (mocktail)	16
0% Gin, Vanilla Syrup, Lemon Juice	

MONOPOLY MARGARITA	Frozen Margarita	19
Tequila, Lime, Triple Sec, Sugar		
Then choose your flavour...		+1
<div> > THE THIMBLE Add strawberry liqueur </div> <div> > TOP HAT Add blue curacao </div> <div> > THE IRON Add midori liqueur </div> <div> > THE CANNON Add cassis liqueur </div> <div> > THE DOG Add peach schnapps </div> <div> > THE BOOT Add banana liqueur </div>		

^(M) = mocktail option

NON-ALCOHOLIC

SOFT DRINK	Coke / Coke No Sugar / Sprite / L&P	5.5
JUICE	Orange / Apple / Pineapple / Cranberry	6
VISTA	Passionfruit / Feijoa	6.5
ICED TEA	Peach / Mango / Lemon	6.5
ICED CHOCOLATE	With whipped cream	9.5
RED BULL	Classic / Sugar Free	6.5
REAL FRUIT SERIOUS SMOOTHIES		13

- ♦ VITALITY Strawberries, Mango, Raspberries, Goji berries
- ♦ REBOOT Mango, Pineapple, Banana, Passionfruit
- ♦ BOOSTER Banana, Mango, Spinach, Lime juice
- ♦ ACAI ACTIVATE Acai, Blueberries, Banana, Dates
- > Add a shot of protein to any smoothie +1.5