

DELI
DISHES

VERMICELLI SALAD ¹⁴

Mixed vermicelli noodle salad, Nam jim dressing

– VEGAN –

Add Pork Belly +\$4

Add Fried Chicken +\$4

Add Vegan Fried Chicken +\$6

T-RAVS ¹⁵

Crumbed and fried ravioli, Sugo

PORK BELLY POPCORN ¹⁵

Crispy pork belly bites, Hoisin dressing

VEGO +
VEGAN EATS

VEGAN FRIED CHICKEN ¹⁵

Plant based 'chicken', Secret sauce

MOZZARELLA/HALLOUMI STICKS ¹²

Deep fried Mozzarella or Halloumi, Arugula, Chilli jam

FRIED PICKLES ¹⁸

Fried pickles, Chipotle Aioli

‘NDUJA’ ¹⁷

Vegan Nduja (spiced spreadable salami) Skordalia,

Crisped Potato Skins

LARGER
PLATES

PASTRAMI REUBEN SANDWICH ²⁰

House smoked Pastrami, Swiss Cheese, Sauerkraut,
Secret Sauce, Rye, Dill Pickle, Crisps

*Extra Pastrami +\$4, Toasted or Traditional Deli Style **

– VEG/VEGAN Available –

PHILLY CHEESE STEAK ¹⁶

Sliced rump steak, Caramelized onions,

Green peppers, Swiss cheese, Sub roll, Crisps

– VEG Available –

LOBSTER ROLL ²⁰

Butter poached South Rock Lobster, Herbed Mayo,

Scallions, Arugula, Sub roll, Crisps

CHEESE BURGER CHICKEN ¹⁶

Boneless chicken thigh or wings, American cheese,

Pickles, Onion, Cheeseburger sauce

STEAK ²⁰

Seared scotch fillet strips, Compound butter,

Umami sauce



SEASONAL
BOARDS

DIPPING PLATTER ²⁰

Seasonal housemade dips, Pickles, Olives, House
baked Lavosh, Sourdough
– VEG/VEGAN –
Add meat and cheese to platter +\$5 per item

FRIED
DELIGHTS

BRKLYN FRIED CHICKEN ¹⁶

Buttermilk brined fried chicken, Secret sauce

FRIES ¹⁰

Shoestring fries, Secret sauce (GF)

TRUFFLE FRIES ¹²

Shoestring fries, Truffle salt, Herbs, Shaved Parmesan,
Truffle Aioli

REUBEN LOADED FRIES ¹⁴

Shoestring fries, House smoked Pastrami, Sauerkraut,
Secret sauce

EST. 2016

NEW YORK
INSPIRED
GIN AND
COCKTAIL
BAR

** All food bookings of 10+ are required to select a Feed Me option of \$25PP or \$35PP.
A selection of items to be chosen across our seasonal menu.*

BRKLYN ADL

