



DINNER
MENU

STARTERS

WINGS | \$16

BUFFALO OR BBQ SAUCE, CELERY, BLUE CHEESE

BAR NUTS | \$5

SWEET AND SPICY MIXED NUTS

CHICKEN TENDERS | \$10

CORNFLAKE-CRUSTED CHICKEN

CHARRED SCALLION DIP | \$6

HOUSE-MADE CHIPS

LEAFY GREEN SALAD | \$13

CHERRY TOMATOES, MARINATED CUCUMBERS, CRISPY ONIONS, SESAME SEEDS, RED WINE VINAIGRETTE

SANDWICHES

Served with fries

GRADUATE SMASH BURGER | \$14

TWO BEEF PATTIES, ONIONS, CHEDDAR, PICKLE, SECRET SAUCE

TRUFFLE BURGER | \$15

TWO BEEF PATTIES, ONIONS, PROVOLONE, PICKLE, TRUFFLE MAYO, WHITE TRUFFLE OIL

SIGNATURE SINGLE BURGER | \$10

BEEF PATTY, CHEDDAR, LETTUCE, ONION, TOMATO, SECRET SAUCE, PICKLES

MAKE IT A DOUBLE (\$14)

GRADUATE CHICKEN SANDWICH | \$13

CORNFLAKE-CRUSTED CHICKEN, PICKLES, CABBAGE SLAW, CLASSIC SAUCE

BBQ CHICKEN SANDWICH | \$13

CORNFLAKE-CRUSTED CHICKEN, BBQ SAUCE, MAYO, PICKLES, ROMAINE

ENTRÉES

PASTA BOLOGNESE | \$24

PENNE, TOMATO MEAT SAUCE, PARMESAN, GARLIC BREAD

CHICKEN PICCATA | \$26

CHEESY POLENTA, SAUTEED SPINACH, LEMON CAPER WHITE WINE SAUCE

OLIVE OIL-POACHED

CAULIFLOWER STEAK | \$22

WARM LENTIL SALAD, CRISPY BRUSSELS SPROUTS, ROMESCO SAUCE

PAN SEARED SALMON | \$31

POTATO PUREE, CRISPY BRUSSELS SPROUTS, BALSAMIC REDUCTION, RED WINE VINAIGRETTE

DESSERT

BERRY PARFAIT BERRY COMPOTE, CRISPY MERINGUE COOKIES, FRESH BERRIES, VANILLA CREAM

\$10

Please let us know if you have any allergies or dietary requirements.
Our dishes are made in-house and may contain trace ingredients.