

PÖONSTI

rösti

SOUR CREAM AND CHIVES 12

CURED SALMON 19

house cured salmon, ricotta, fried capers, pickled onion, dill, evoo

BEEF SAUSAGE 17

country style beef sausage, pöonsti's brown sauce, sour cream, chives

SMASHED AVO 17

guacamole, basil pesto cream, jammy egg, mango salsa, fried shallot

BACON AND EGG 18

house cured bacon, fried egg, hot tomato jam, cream cheese, pickled radish

option to change rösti:

garlic and chives +2 / black pepper and cheddar +2 / curry +2

DAY MENU

all röstis are handcrafted and made in small batches
prices subjected to 10% service charge

PÖONSTI GRILL HOUSE

rösti set

\$25 for a set

HAND CRAFTED RÖSTI (pick 1)

plain
garlic and chives +\$2
black pepper and cheese +\$2
curry +\$2

CHARCOAL GRILLED MEATS (pick 1)

house bacon
beef sausage
chicken thigh
flat iron steak +\$10
pork collar steak +\$4

SIDES (pick 2)

coleslaw
salad
battered corn
mac and cheese
bbq baked beans

SAUCES (pick 2)

onion gravy
black peppercorn sauce
sour cream
sriracha mayo
wholegrain honey mustard

non-rösti set

\$18 for a set

STARCHES (pick 1)

straight cut fries
tater tots
furikake corn rice

CHARCOAL GRILLED MEATS (pick 1)

house bacon
beef sausage
chicken thigh
flat iron steak +\$10
pork collar steak +\$4

SIDES (pick 1)

coleslaw
salad
battered corn
mac and cheese
bbq baked beans

SAUCES (pick 1)

onion gravy
black peppercorn sauce
sour cream
sriracha mayo
wholegrain honey mustard

WEEKEND EVENING MENU

available 6 - 8.30pm

TOP UP \$5 FOR A DRINK!

(1 drink per set)

craft beer (200ml) OR
fizzy lemonade

sharing

POPCORN CHICKEN \$12.5
HOT HONEY WINGS \$12.5
TATER TOTS \$10
CALAMARI RINGS \$14
BOWL OF FRIES \$8

sweets

BLACK FOREST TART \$10.5
(contains alcohol)

VANILLA ICE CREAM \$4