

## SHARES

<b>House Roasted Maple Nuts</b> w' cashews, almonds & peanuts as a house blend	09
<b>Marinated Rainbow Olives</b> w' cold pressed extra virgin olive oil & lavosh (VV, GF option)	09
<b>Chunky Chips</b> w' zingy Resin salt & Smoked BBQ Mayo (GF, VV option)	10
<b>Char Grilled Garlic Turkish Loaf</b> (V, GF option)	12
<b>Resin Homemade Hummus</b> w' charcoal crackers, pickles & crudite (GF, V)	16
<b>Truffle Three Cheese Arancini</b> w' basil, salsa roja & shaved parmesan (GF, V)	16
<b>Egyptian Falafels</b> w' salsa roja, garlic toum & pita (GF option, VV)	16
<b>Halloumi Fries</b> w' hot honey & pomegranate drizzle (V, GF)	16
<b>Nepalese Chicken Sekuwa</b> w' charred tomato chutney (GF)	19
<b>Burrata</b> w' green herb oil & Turkish loaf (V, GF option)	19
<b>Five Spice Chicken Wings</b> w' Resin ranch sauce (GF)	19
<b>Housemade Fishcakes</b> w' tartare, chimichurri & rocket (GF)	21
<b>Antipasto</b> w' sopressa, mortadella, olives, artisan cheese, hummus, arancini, fruits, nuts, pickles & charcoal crackers & lavosh (GF option)	28

## BURGERS

<b>Double Cheeseburger</b> w' lettuce, pickles, tomato, ketchup & mustard & chips (GF option)	25
<b>Chicken Schnitzel Burger</b> w' lettuce, tomato, aioli, pickles & chips (GF option)	25
<b>Add Parmi Upgrade</b> w' Serrano ham, napoli sauce & cheese	+3
<b>Crumbed Tofu Burger</b> w' vegan mayonnaise, bean sprouts, lettuce, satay sauce, pickled carrots & chips (VV, GF option)	25
<b>Resin Cheesesteak</b> w' Philly charred steak, roasted onion & red peppers, mayonnaise, anita cheese sauce on a Turkish roll & chips	27
<b>GF Bun</b>	02
<b>Add bacon to your burger</b>	03

## MAINS

<b>Nepalese Veg Curry</b> w' rice, pappadums & charred tomato chutney (VV, GF)	29
<b>Prawn &amp; Chorizo Spaghetti</b> w' rich napoli & cream sauce, parmesan & basil	32
<b>Grilled Saltwater Barramundi</b> w' Asian greens, & sesame dressing (GF)	34
<b>300g Scotch Fillet</b> w' pepper gravy, chips & salad (GF)	36
<b>Half Rack Smoked Pork Ribs</b> w' southern slaw, corn cob, ranch sauce & chips (GF)	36
<b>Extra condiments &amp; sauce</b> – mustard, smoked BBQ mayo, pepper gravy, & hot sauce	01

## SALADS

<b>Chopped Chicken Salad</b> w' rocket, cucumber, cherry tomato, parmesan, tamari seeds, & ranch dressing (GF)	27
<b>House Salt &amp; Pepper Squid</b> w' rocket, cherry tomato, lychee, seeds & tartare (GF)	27
<b>Roasted Cauliflower Salad</b> w' chickpeas, rocket, roasted nuts & pomegranate tahini dressing (GF, VV)	27
<b>Sesame Tuna</b> w' goma dressing, kombu, pickled veg & bean sprouts (GF)	33

## KIDS'\*

<b>Kids Cheeseburger</b> w' beef patty, cheese & sauce & chips (V option, GF option)	14
<b>Kids bolognese</b> (V option)	14
<b>Kids Fish</b> w' chips & salad (GF)	14
<b>Kids Nuggets</b> w' chips & salad	14
<b>All kids meals with ice cream, topping &amp; sprinkles</b> – *please see bar staff*	

## SIDES

<b>Greek Salad</b> (GF, V)	12
<b>Roasted Cauliflower Florets</b> w' pomegranate drizzle (GF, VV)	12
<b>Charred Broccolini</b> w' lemon dressing (GF, VV)	12

## DESSERT

<b>Sticky Date Pudding</b> w' dolce de leche & ice cream	14
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# RESIN

Dietary Options: (GF) = Gluten Free / (V) = Vegetarian / (VV) = Vegan / (DF) = Dairy free / (Option) = V, VV, GF on request

## WHITE WINE

	GLS	BTL
<b>House White: Pinot Gris – (Orange NSW)</b>	09	38
<b>Vermentino</b> – floral, zesty pink peppercorn w' a mineral finish for those Sauv Blanc lovers ( <b>Hunter Valley NSW</b> )	12	52
<b>Chardonnay</b> – lean mineral complexity leads into fresh lime & grapefruit held up with hints of vanilla from quality French oak ( <b>Orange NSW</b> )	12	52
<b>Rose'</b> – crisp, rhubarb, strawberries & cream w' a cool climate dry Pinot finish ( <b>Orange NSW</b> )	12	52

## RED WINE

	GLS	BTL
<b>House Red: Aglianico – (Orange NSW)</b>	10	42
<b>Pinot Noir</b> – medium bodied w' black plum & blackberry flavours w' a delicate bitter chocolate finish ( <b>Orange NSW</b> )	12	52
<b>Arbitrage</b> – herbaceous, blackberry & raspberry fruit w' smokey pepper notes, a classic cab/merlot/shiraz blend ( <b>Wrattonbully SA</b> )	13	58
<b>Fenestella</b> – the flagship poster child displays red & black fruits on French oak w' a delicate tannin profile & classic Hunter Valley Shiraz ( <b>Hunter Valley NSW</b> )	N/A	69

## SPARKLING

	GLS	BTL
<b>Blanc de Blancs</b> – fresh & lively citrus & stone fruit characteristics w' a long fine crisp finish ( <b>Orange NSW</b> )	11	48
<b>Sparkling Rose'</b> – hints of ripe strawberries, pomegranate & apple w' subtle rose petal notes & citrus-sorbet effervescence ( <b>Wrattonbully SA</b> )	11	48
<b>Corte Giara Prosecco DOC 2021</b> – pale yellow colour with a fine, persistent bead. Aromas of apple, pear, citrus & pleasant white flowers. Fresh on the palate, citrus & melon dominate with a pleasant nutty finish ( <b>Veneto ITALY</b> )	N/A	65

## BEERS!

We're constantly rotating our tap list. Please check the board or scan the QR code, to see our freshest brews.



## SOMETHING FANCY

<b>G&amp;T</b> – Gin with your choice of Longray Pacific Tonic, Citrus Tonic or Schweppes Indian Tonic and Garnish	15
<b>Aperol Spritz</b> – Aperol, Blanc De Blanc, Soda and Garnish	16
<b>Espresso Martini</b> – Vodka, Coffee Liquor, Park Rd Garage Espresso and Garnish	18
<b>Lychee Martini</b> – Vodka, Lychee Liquor, Citrus and Garnish	18
<b>Passionfruit Martini</b> – Vodka, Passionfruit Liquor, Citrus and Garnish	18
<b>Tommy's Marg</b> – Tequila, Citrus, Agave, Salt Rim and Garnish	18
<b>Spicy Marg</b> – House Infused Jalapeno Tequila, Citrus, Agave, Chilli Salt Rim and Garnish	19
<b>Old Cuban</b> – Spiced Rum, Citrus, Mint, Bitters and Garnish	20
<b>Negroni</b> – Gin, Bold Vermouth, Campari and Garnish	20
<b>Manhattan</b> – Rye Whiskey, Bold Vermouth, Bitters and Garnish	22

## NON ALCOHOLIC

<b>Soft Drink Bottle</b>	05
<b>Heaps Normal XPA</b>	08
<b>Darkes Forest 0% Cider</b>	08
<b>San Pellegrino 750mL</b>	12.50

Please note: We include a 10% surcharge on Sundays & 15% on Public Holidays

# RESIN