

## ENTRÉE

Garlic bread Turkish bread, <i>native pepper berry</i> , confit garlic, chilli butter	\$12
Spiced Roasted Pumpkin Soup Stracciatella, jamon serrano, pickled cumquat, pistachio, pomegranate, mandarin, extra virgin olive oil	\$18
House-Made Warrigal Green Gnocchi Chives, eschalot, capers, horseradish mayonnaise, aged pecorino Add braised beef cheek \$12 *Gluten-free gnocchi available on request	\$25
Fried Hawkesbury River Calamari lemon myrtle and sichuan pepper salt, garlic flakes served with fermented chilli aioli	\$20
Char-Grilled Fremantle Octopus Chilli honey, pickled blueberries, fennel seed, extra virgin olive oil	\$28
Grilled NSW Southern Highlands Spatchcock Pomme purée, blistered green beans, warrigal green chimichurri, lemon myrtle jus	\$27

## SMOKEHOUSE SPECIALS

*Slow-smoked and fire-kissed mains showcasing Australiana—our signature cuts and coastal gems, infused with native botanicals for bold, lingering flavour*

4 Pines Stout Braised Tajima Beef Cheek Baby pattypan squash, local honey roasted pumpkin, onion marmalade, pomme purée, stout jus	\$43
Quandong & River Mint Marinated Lamb Shoulder Slow-cooked lamb, Vegemite-braised black lentils, crushed chickpeas, sunflower seeds, River mint labneh	\$46
300g Southern Prime T-Bone Forest mushroom Pate, Braised Cous Cous, Port Wine Jus	\$49
Fresh Catch of the Day – Fish & Chips Bush pepper & lemon myrtle tempura, pickled guindillas, shoestring fries	\$32
Pan Seared Line Caught Salmon Bush pepper & lemon myrtle tempura, pickled guindillas, shoestring fries	\$46
Roasted Cauliflower Fermented Chilli Toum, Whipped white fava beans, cavolo Nero, kutjera chimichurri	\$28

## MAINS

Chilli Prawn Spaghetti Tiger prawns, baby rocket, calabrian chilli, fennel, lime, prawn oil (Gluten-free pasta available on request)	\$34
The Vibe Outback Steak Sandwich Minute steak, pepper berry tomato relish, gem lettuce, molten cheddar local honey–caramelised onions, hilbilby mustard sauce served with fries	\$28
Sussex Beef Burger Double beef patty, smoked bacon, gem lettuce, roma tomato, molten cheddar, potato bun, signature house-made burger sauce served with fries	\$28
The Vibe Caesar Salad Gem lettuce, free-range egg, crispy bacon, aged parmesan, herb croutons Add chicken breast \$8 Add grilled tiger prawns \$14	\$22

## SIDES

Grilled Broccolini and Green Beans Native pepper berry butter, cranberry, crispy bacon, native dukkha	\$12
Autumn Leaf Salad Young rocket, citrus, poached beetroot, baby pattypan squash, honey-roasted pumpkin, honey-cumin dressing	\$12
Paris Mash Potato Served with native pepper berry butter, chives	\$12
Shoestring Fries Served with pecorino, truffle mayo	\$12

Please take a seat, and order at the bar

Allow us to fulfil your needs. Please let one of our Team Members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination. All Burgers cooked well done. Please note that a 10% surcharge applies on Sunday and a 15% surcharge applies on public holidays

Please take a seat, and order at the bar

Allow us to fulfil your needs. Please let one of our Team Members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination. All Burgers cooked well done. Please note that a 10% surcharge applies on Sunday and a 15% surcharge applies on public holidays

## SWEET FINISH

Wattle seed & Dulce de Leche Cheesecake Lady finger, mascarpone, cocoa powder, coffee, kahlua	\$18
Valrhona Chocolate & Native Citrus Fondant Grand Marnier anglaise, vanilla bean sorbet, lemon myrtle tuile	\$18
Sticky Date Pudding with Native Butterscotch sauce Warm date pudding, wattle seed butterscotch, vanilla ice cream, macadamia crumble	\$18



### SMOKEHOUSE AUSTRALIANA

Welcome to The Sussex Store!

Discover our Smokehouse Australiana menu, where masterful smokehouse techniques meet the vibrant spirit of native Australian ingredients. From timeless classics evoking our rich heritage to inventive dishes celebrating local landscapes, savour the bold essence of fire, flavour, and country in every bite.

Please take a seat, and order at the bar

Allow us to fulfil your needs. Please let one of our Team Members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination. All Burgers cooked well done. Please note that a 10% surcharge applies on Sunday and a 15% surcharge applies on public holidays

Please take a seat, and order at the bar