



# PEPPERS

## EATERY + COCKTAILS

### SMALL SHARES

- Corn On The Cob** (v)

12

chilli garlic butter, parmesan cheese & lime, chipotle mayo
- Homemade Hummus** (v, ve)

11

toasted sesame seeds, parsley oil & grilled flat bread
- Halloumi Fries**★

10

honey, crushed hazelnuts & harissa sour cream
- Panko Crusted Deep Fried Brie Croquettes**

11

wild blueberry & apple chutney
- Guacamole** (v, ve)★

10

freshly made every day with avocados, lime & coriander, mild red chillies. Served with homemade tortilla crisps
- Crispy Bufalo Fried Cauliflower** (ve)

12

voodoo sauce
- Japanese Dumplings Gyoza**

11

Choose from:  
**Prawn | Duck | Tofu & Vegetable** (v)  
Served with sweet chilli sauce & goma wakame (japanese seaweed)
- Grilled Chicken Satay Skewers** (gf)★

12

(Marion Grasby's satay peanut sauce)
- Golden Chicken Tenders**

12

boneless breast tenders breaded & fried crisp. Served with our house made honey mustard dipping sauce
- Sticky Teriyaki Korean BBQ Chicken Wings**

12

Gochujang glaze, sesame seeds, crispy shallots

- Original Louisiana Voodoo Chicken Wings**

12

homemade louisiana style voodoo sauce, blue-cheese sauce
- Salt & Black Pepper Calamari**★

12

lemon aioli
- King Prawns In Tempura Batter**★

14

sweet chilli sauce
- Voodoo Jumbo Shrimps**

13

crispy - fried, prawn crackers, voodoo sauce, blue cheese dipping sauce
- Chilli & Garlic Butter Pan-Fried King Prawns**

16
- Aromatic Shredded Duck Salad**★  
(Starter or Main)

14 / 22

wonton crisps, hoisin sauce & salad of spring onions, shaved carrots, lemon grass, cucumber, red pepper, peanuts, coriander
- Bao Bun**★

14

steamed fluffy chinese bao bun filled with pulled crispy duck, hoisin sauce, spring onions & cucumber
- BBQ Smoky Pork Baby Back Ribs** (gf)

12

slow cooked pork ribs in homemade BBQ sauce
- BBQ Pork Belly Strips** (gf)

12

slow cooked pork belly in homemade BBQ sauce

### TACOS

All served with house-made corn tortillas

- Vegan Chicken** (ve)

15

fresh taco slaw, guacamole, pickled red onions, vegan chipotle mayo, fresh lime, charred corn
- Vegan Korean Beef** (ve)

15

gochujang marinated vegan beef, fresh taco slaw, pickled cucumber, vegan chipotle mayo, fresh lime, charred corn
- Buttermilk Chicken Strips**★

15

crispy fried chicken, fresh taco slaw, guacamole, pickled red onions, chipotle mayo, fresh lime, charred corn
- Fish Tacos**★

15

john dory fish fillet in tempura coating, fresh taco slaw, pickled cucumber, basil mayo, coriander, fresh lime, charred corn
- Prawn Tacos**

15

zingy chipotle lime marinade, soft corn tortilla, fresh taco slaw, avocado sauce, rocket, coriander, fresh lime, charred corn
- Beef Barbacoa**★

15

slow braised & pulled beef cheeks, fresh taco slaw, guacamole, toasted mexican cheese, coriander, fresh lime, charred corn

### ADD ONS

- Garlic Flat Bread** (v)

7
- Skin-on Fries** (v,gf)

6
- Sweet Potato Fries** (v,gf)

7
- Skinny Veggie Fries** (v,gf)

7

Selection of carrot, beetroot and parsnip. Served with herby garlic mayo

### PEPPERS BURGERS & CO

- Grilled Halloumi Burger**

20

halloumi cheese, lettuce, roasted peppers, hummus, skin-on fries & fresh charred corn
- Crispy Panko Chicken Burger**

20

rocket, pickled cucumbers, honey mustard sauce, parmesan crisp, skin-on fries & fresh charred corn
- Double Patty "Gourmet Burger"**★

20

two 3.5oz angus beef patties, mature cheddar, rolled pork pancetta, homemade tomato chutney, gherkin, lettuce, skin-on fries & fresh charred corn
- Slow Cooked Pulled Beef Cheek Burger**★

20

aged cheddar, skin-on fries, house slaw & fresh charred corn
- Pulled Pork Sloppy Joe**

20

mature cheddar, skin-on fries, BBQ sauce & fresh charred corn
- Pulled Duck Burger**★

22

japanese house pickled cucumbers & carrots, hoisin, sweet fries & fresh charred corn
- Vegan Pulled Beef Sloppy Joe** (ve)

20

vegan mature cheddar, skin-on fries, BBQ sauce & fresh charred corn
- "Beyond Meat com."** (ve)★

20

ultimate plant based/vegan burger served with skin-on fries, vegan cheddar & fresh charred corn

### BIGGER SHARES

- Homemade Pappardelle Pasta**

22

homemade sundried tomato pesto, baby spinach, rocket, parmesan shavings, fresh basil
- Pad Thai With Chicken & Prawns**★

25

wok fried rice noodles in tamarind and palm sugar, with eggs, spring onions, peanuts, crispy shallots and prawn crackers
- Beer Battered Fillet Of Sea Bass**

22

our version of fish & chips, sprinkle of moldon salt, skin-on fries, tartare sauce & market salad
- Thai Green Curry** (gf)★

stir fried veg. aromatic coconut milk & green curry paste broth, fragrant jasmine rice  
Choose from:  
• **Chicken** 25  
• **Prawn** 28
- Slow Cooked Lamb Shank**★

25

mashed potatoes, honey glazed carrots & lamb jus

### SWEET TEETH

- New York Style Cheesecake**★

9

wild berry coulis
- Vegan Chocolate Fondant** (ve)

9
- Nutella Crêpes With Smashed Hazelnuts**

9

salted caramel sauce
- Selection Of Six Melt In Your Mouth French Macarons**★

9

Our menu is designed to share and may not arrive together.

Please let us know if you have any food allergies or special dietary needs • while we endeavour to accomodate requests for food allergies or intorlerances, we cannot guarantee completely allergy free meals. This is due to the potential of trace allergens in the working environment and food supply.

★ = best sellers  
v = vegetarian  
gf = gluten free  
ve = vegan