

meantime

The Meantime Experience

Connect, Share, Create

An extensive selection of dishes crafted with the highest quality ingredients

Entirely gluten-free, ensuring all can savour delightful cuisine.

TO START

CHEESY GARLIC AND HERB DELIGHT

Freshly baked sourdough, house-made daily, with a rustic blend of garlic and herbs.

12 V|DFA

CORN RIBS

Tender corn strips with a smoky blend of Tajín and paprika, served with a zesty chipotle mayo dip.

14 V|DFA

BAKED CAMEMBERT

Camembert baked in a clay dish until oozy with rosemary salt and crispy sour dough.

22 V

CRISPY PANKO PRAWNS

Succulent prawns encased in a golden panko breadcrumb coating with Tartare.

22 DFA

SOUTHERN FRIED WINGS (5)

Choose your flavour: Smokey Jack BBQ | Classic Fried | Buffalo Spice

20 DFA

ZESTY SALT & PEPPER SQUID

Crisp squid seasoned with sea salt and cracked pepper, with confit garlic aioli, a sprinkle of parsley, and a wedge of lemon

22 V/DFA

STICKY CHILLI TOFU

Tofu, pan seared in a soy, chilli, ginger base topped with sesame seeds and broccolini

22 DF

FIELD MUSHROOM AND MOZZARELLA ARANCINI

Golden balls of risotto with a packed with sauteed field mushrooms, stringy mozzarella served with a truffle aioli and a dusting of parmesan

22 V

POPCORN HALLOUMI BITES

Golden fried halloumi pieces with a sweet honey-thyme dip

22 V

BBQ PORK BELLY BITES

Morsels of pork belly glazed in our house Smokey Jack BBQ sauce for a sweet and savory treat

22

| Our kitchen is guaranteed 100% gluten free |

(v) Vegetarian, (DFA) Dairy Free Available, | 10% surcharge on all public holidays | 5% surcharge on Sundays

BURGERS WITH CHIPS

MEANTIME WAGYU BEEF BURGER

Juicy Wagyu patty with maple bacon, Spanish onion, creamy American cheese, crisp lettuce, and our signature sauce

28

CRISPY SOUTHERN FRIED CHICKEN BURGER

Crisp southern fried chicken with fresh lettuce, tomato, onion, melting American cheese, and a swipe of Chipotle mayo.

28

PIZZAS

CLASSIC MARGARITA

Traditional Napoli base with stringy mozzarella, fresh basil and olive oil.

26 V

CAPRICCIOSA

Napoli base with Italian oven baked ham, artichoke hearts, mushrooms and kalamata olives

30 DFA VO

BBQ PORK BELLY

Sticky BBQ pork belly, BBQ base, stringy mozzarella, Spanish onion, and red chilli.

34 V

PESTO PUMPKIN

A blend of spinach, mozzarella, seasoned pumpkin, dukkha, feta, pesto mayo, and Spanish onion

30 V

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MAINS

OSSOBUCO

Slow cooked beef shank in a white wine tomato sauce until meltingly tender, both hearty and luxurious. Served with silky mash potato and broccolini.

40 DFA

LAMB CUTLETS

Two in house crumbed lamb cutlets served with creamy mash, broccolini, green beans and dutch carrots with your choice of gravy.

44 DFA

SCOTCH FILLET 300G

300g of prime scotch fillet, served with crispy chat potatoes, mixed vegetables, and your choice of sauce.

45 DFA

BATTERED FLATHEAD

Crispy beer-battered flathead with homemade tartare, chips, and a garden salad.

32 DFA

CLASSIC CHICKEN SCHNITZEL

A hearty crumbed chicken breast served with chips and a garden salad.

27 DFA

ULTIMATE CHICKEN PARMIGIANA

Crumbed chicken breast topped with napolitana sauce, ham, melted cheese, and a side of chips with a garden salad

30 DFA

SAUCES

Gravy 3 | Mushroom gravy 3

Pepper Gravy 3 | Aioli 3 | Chipotle Aioli 3

GF Beer BBQ 3 | Creamy Garlic 3

Tomato 2 | BBQ 2

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PASTA

CREAMY BOSCIOLA PASTA

A rich cream base with field mushrooms, bacon, and onions, finished with grated Parmesan.

32

FUSILLI RAGU

Beef chunks braised in a red wine Mirepoix until rich and tender, to create a seamless stick to your ribs winter delight.

34 DFA

ROSE GNOCCHI

Gnocchi in a smooth rose sauce, served with silky buffalo mozzarella finished with fresh basil and olive oil with oven roasted sour dough.

32 V

TRUFFLE AND PROSCIUTTO GNOCCHI

Gnocchi cooked in a creamy truffle sauce with gorgonzola and prosciutto crisps.

32

WAGU BEEF LASAGNE

All the essentials - Layers of savory beef mince, creamy béchamel, and melted cheese, served with a side salad.

35

MOUSSAKA

A plant-based twist on the classic with layers of eggplant, zucchini, potato, lentil Bolognese, and béchamel, with a side salad

28

SIDES

GOLDEN HOT CHIPS 12 V | DF

CHAR GRILLED VEGETABLE MELODY A vibrant mix of green beans, broccolini, Dutch carrots, and a hint of dukkah **15 V | DFA**

CRISPY CHAT POTATOES Served with a dollop of sour cream and sweet chili sauce **15 V | DFA**

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DESSERTS

Crafted with family recipes that have been honed to perfection over the years.

STICKY DATE PUDDING 14 DFA

Our family's recipe, a warm pudding with butterscotch sauce and vanilla bean ice cream—a true delight.

PERFECT CRÈME BRÛLÉE 14

Silky crème with a crisp toffee shell, accompanied by crumble and vanilla ice cream

AUNTY JOY'S CHOCOLATE BROWNIE 12 DFA

Warm and comforting with a dollop of Chantilly cream.

CHAI PANNA COTTA 14

Silky smooth set chai custard, perfect for a winter's night.

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