



STARTERS

SRIRACHA BAKED CHICKEN THIGHS (GF, LF) Dressed with honey, sriracha and sesame sauce.	6,00	FRIED CALAMARI (LF) On salad leaves with fresh lemon, olive oil and black pepper.	6,00
ANTIPASTO BOARD A selection of sliced meats, cheeses and olives. Served with onion jam, pickles and rustic bread.	8,00	FRIES AND GRAVY (GF, LF)	4,00
TIGER PRAWNS (LF) Roasted in garlic oil with chilli and coriander. Served with rustic bread.	6,00	HALLOUMI FRIES (GF, VE) With yoghurt-herb dressing and pomegranate.	5,00
		SMASHED AVOCADO TOAST (LF, VE) Toasted rustic bread, smashed avocado, and pomegranate.	5,50

MAINS

OUTBACK RUMP STEAK (GF, LF) 200g rump steak, aged for tenderness + choice of sauce + seasonal vegetables and potatoes or fries and side salad.	18,00
RIBEYE STEAK (GF, LF) 300g aged ribeye steak, succulent and juicy + choice of sauce + seasonal vegetables and potatoes or fries and side salad.	28,00

Steak Sauce Options:
Red wine and rosemary sauce (GF, LF), salsa verde (GF, LF)
or creamy pepper sauce (GF, LF).

HERB CRUSTED NEW ZEALAND LAMB RACK (LF) Served with seasonal vegetables and potatoes with red wine and rosemary sauce.	19,50
BABY BACK PORK RIBS (GF, LF) Roasted rack of pork ribs, served with coleslaw.	17,00
BEER BATTERED FISH AND CHIPS (LF) Beer battered cod fillet served with remoulade sauce, side salad and fries.	15,00
GRILLED ATLANTIC COD (GF, LF) Served with seasonal vegetables and potatoes with salsa verde.	15,00
GRIDDLED NORWEGIAN SALMON (GF, LF) Served with seasonal vegetables and potatoes with salsa verde.	18,00
CHICKEN AND AVOCADO SALAD (GF, LF) Black rice, quinoa, soya beans, marinated chicken, broccoli, avocado, peanuts, sesame seeds and lemon dressing.	15,00
GRATINATED GOAT’S CHEESE SALAD Goat’s cheese, salad leaves, fruit, seed and nut mix, pomegranate, balsamic glaze and rustic bread.	15,00
HALLOUMI SALAD BOWL (GF, VE) Kale, soya beans, grilled halloumi, almonds, pomegranate, pumpkin, fruit, seed mix.	14,00
SALMON SALAD (GF, LF) Darne of salmon, salad leaves, coleslaw, seasonal vegetable and vine cherry tomatoes. Served with lemon and black pepper olive oil dressing.	16,00

Salad Extras: Chicken (+2€), Halloumi, or Goat’s Cheese (+1€)
Steak Extras: Tiger Prawns (+2€)

BURGERS

*Minced in-house and hand pressed Angus beef and lamb burgers.
Includes side salad and fries. Gluten free options available upon
request.*

JOHANNESBURG “BRAAI” BURGER (LF) Bacon, cheese, caramelised onion, BBQ sauce, lettuce, tomato and Angus beef patty.	15,50
AVOCADO, BACON AND BEEF BURGER (LF) Bacon, smashed avocado, mayonnaise, sweet pepper relish, lettuce, tomato and Angus beef patty.	15,50
CLASSIC BEEF BURGER (LF) Cheese, pickled cucumber, mayo, caramelised onion, lettuce, tomato and Angus beef patty.	15,50
BLUE MOUNTAIN BURGER (LF) Blue cheese, caramelised onion, mayo, bacon, lettuce, tomato and Angus beef patty.	15,50
KANGAROO BURGER Brie cheese, sweet pepper relish, BBQ sauce, lettuce, tomato and kangaroo patty.	15,50
GRILLED CHICKEN BURGER (LF) Mayonnaise, sweet pepper relish, cheese, lettuce, tomato and chicken fillet.	15,50
NEW ZEALAND MINCED LAMB BURGER Tzatziki, red onion jam, lettuce, tomato and lamb patty.	15,50
VEGGIE BEAN BURGER (VE) Lentil bean patty with roasted vegetable, sweet pepper relish, coriander mayonnaise, lettuce, tomato and goat’s cheese.	14,00
VEGAN BURGER (VA) Lentil bean patty with roasted vegetable, sweet pepper relish, vegan mayo, vegan cheddar, lettace and tomato.	14,00
BURGER OF THE MONTH See bar blackboard for details.	15,50

Burger Extras:
Hell Sauce, Bacon, Cheese (LF), Halloumi, Goat’s Cheese (+1€)

DESSERTS

APPLE CRUMBLE Served with vanilla ice cream and salted caramel sauce.	6,00	WARM CHOCOLATE BROWNIE Dark chocolate brownie flavoured with white chocolate, served with mint-chocolate ice cream.	6,00
COUPE TOBLERONE (GF) Vanilla ice cream with a rich warm Toblerone sauce.	6,00		

ORDER FOOD & DRINKS AT THE BAR. SEPARATE KIDS MENU AVAILABLE AT THE BAR
Kitchen opening hours: Mon-Fri 11:00-22:00, Sat 12:00-22:00, Sun 12:00-21:00

ALLERGEN INFORMATION: GF = Gluten Free, LF = Lactose Free, VA = Vegan, VE = Vegetarian
“If you suffer from Food Allergies and Intolerances, please ask a member of staff for an allergen information sheet”

DAILY HAPPY HOURS

15:00-17:00 and 21:00-Close

FROM **5.00** €

Tap Beers
(50cl)
Tap Ciders
(40cl)

FROM **3.50** €

Wines
&
Sparkling
(12cl)

WINE BOTTLES (75cl) FROM 17.00€

11 € STEAK & BURGERS

14:00-22:00

Helsinki: Monday-Tuesday
Turku: Monday-Wednesday

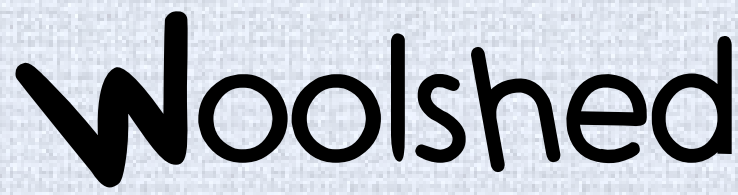
200g Rump Steak
+ Salad + Fries **or**
Seasonal Vegetables
+ Potatoes

All Menu Listed
Burgers + Salad
+ Fries

-20%

Thursdays
14:00-22:00

MENU LISTED MAIN MEALS



AUSTRALIAN GASTROPUB

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DRAFT (ON TAP)		50cl	Boomerang *	Happy Hour **
Eibauer German Hefeweizen	5,2%	7,80/50cl	6,80/50cl	5,00/50cl
Neuzeller German Pilsner	4,8%	7,80/50cl	6,80/50cl	5,00/50cl
Wibblers Dengie Gold Cascadian Ale	4,0%	7,80/50cl	6,80/50cl	5,00/50cl
St Austell Korev Cornish Lager	4,8%	7,80/50cl	6,80/50cl	5,00/50cl
Wibblers Alepine Anglian Ale	5,0%	7,80/50cl	6,80/50cl	5,00/50cl
Camden Pale Ale	4,0%	8,00/50cl	7,00/50cl	6,30/50cl
Camden Hells Lager	4,6%	8,00/50cl	7,00/50cl	6,30/50cl
Wild Weather King Street Pale Ale	4,2%	8,00/50cl	7,00/50cl	6,30/50cl
Wild Weather Curse of Threepwood Sour Ale	5,0%	8,00/50cl	7,00/50cl	6,30/50cl
Wild Weather Prevent Forest Fires Brown Ale	5,5%	8,00/50cl	7,00/50cl	6,30/50cl
Wild Weather Peach of a Weekend Sour Ale	5,6%	8,00/50cl	7,00/50cl	6,30/50cl
Wild Weather Shepherds Warning Citra IPA	5,6%	8,00/50cl	7,00/50cl	6,30/50cl
Woolshed IPA	5,5%	8,00/50cl	7,00/50cl	6,30/50cl
Woolshed Blonde Lager	5,0%	8,00/50cl	7,00/50cl	6,30/50cl
Fucking Hell Austrian Lager	4,9%	8,00/50cl	7,00/50cl	6,30/50cl
Maku Milky IPA	5,3%	8,00/50cl	7,00/50cl	6,30/50cl
Karhu	4,6%	8,60/50cl	7,60/50cl	7,00/50cl
Guinness	4,2%	9,00/50cl	8,00/50cl	7,60/50cl
Yes Yes (Saimaa) Apple Cider - Gluten Free	5,5%	7,50/40cl	6,50/40cl	5,00/40cl
Crowmoor Dry Apple Cider	4,7%	8,10/40cl	7,10/40cl	6,70/40cl
Long Drink	5,5%	8,10/40cl	7,10/40cl	6,70/40cl

BOTTLES and CANS

James Boag's Premium Lager - AUS	4,6%	7,50 (37,5 bottle)
James Squire One Fifty Lashes Pale Ale - AUS	4,2%	7,50 (34,5 bottle)
Little Creatures Pale Ale - AUS	5,2%	7,50 (33,0 bottle)
Corona	4,5%	7,50 (35,5 bottle)
Neuzeller Ginger Beer	3,6%	7,30 (50cl bottle)
Kukko Lager - Gluten Free	4,7%	7,80 (50cl can)
Cranberry Long Drink	5,5%	7,50 (33cl can)
Somersby Pear Cider	4,5%	8,20 (33cl bottle)

RED / WHITE / ROSE / SPARKLING WINES		12cl	24cl	Bottle(75cl)	Boomerang *	Happy Hour **
RED - Brookford - Shiraz Cabernet - AUS	13,5%	4,70	8,70	22,50	19,50/Bottle	3,50/12cl 17,00/Bottle
RED - Rafale - Cabernet Sauvignon - FRA	13,0%	5,20	9,20	24,00	21,50/Bottle	4,00/12cl 19,00/Bottle
RED - Cellier des Tourelles - Merlot - FRA	13,5%	5,20	9,20	24,00	21,50/Bottle	4,00/12cl 19,00/Bottle
WHITE - Brookford - Chardonnay Semillon - AUS	12,5%	4,70	8,70	22,50	19,50/Bottle	3,50/12cl 17,00/Bottle
WHITE - Rafale - Sauvignon - FRA	12,5%	5,20	9,20	24,00	21,50/Bottle	4,00/12cl 19,00/Bottle
WHITE - Rafale - Chardonnay - FRA	12,5%	5,20	9,20	24,00	21,50/Bottle	4,00/12cl 19,00/Bottle
ROSE - Vignerons Catalans - Organic Rose - FRA	13,0%	5,20	9,20	24,00	21,50/Bottle	4,00/12cl 19,00/Bottle
SPARKLING - Canpaixano Cava Brut - ESP	11,5%	5,50		25,00	19,50/Bottle	3,50/12cl

NON-ALCOHOLIC

Koff Crisp - Blonde Lager, Dark Lager, Wheat	4,00 (33cl)	Ginger Ale	3,50 (33cl)
Juice - Orange, Cranberry, Apple	3,50 (40cl)	Battery Energy Drink	4,00 (33cl)
Soft Drink - Coke, Coke Zero, Fanta, Sprite Zero	3,50 (40cl)		

* Boomerang - Valid only with a Boomerang customer loyalty card, available from the bar for 5€.

** Happy Hours – Daily from 15:00 – 17:00 and 21:00 – Close.