

BALLISTIC

WEST END

FOOD MENU

STARTERS

BOWL OF HOUSE MARINATED OLIVES (V/VG/GF) - \$7

TRUFFLED SKIN-ON FRIES (V/VG) - \$10
w roast garlic aioli

CRUMBED MOZARELLA STICKS (VG) - \$15
tomato salsa, & guacamole

POPCORN CHICKEN - \$15
w sriracha mayonnaise

POTSTICKER DUMPLINGS - \$15
w sesame & soy dipper - prawn & ginger OR vegetable

FRIED PORK BELLY (GF) - \$18
beer-troot chutney, & chicharrons

CHOC STOUT CHILLI LOADED FRIES (GF) - \$18
Ground Beef & Mexican choc stout chilli loaded fries, liquid cheddar, jalapenos & avocado

IPA TEMPURA TIGER PRAWNS - \$20
w kimchi & beer-naise

BALLISTIC WINGS

- OVEN BAKED 8 WINGS (GF) - \$16**
:: Korean Style W Sweet chilli, maple syrup and Soy sauce (GF)
:: Cheesy wings w house-made beer cheese (GF)
:: Smoky BBQ Stout

BURGERS - \$19

All served with fries | Gluten free bun add \$1

THE BALLISTIC CHEESELOD
Angus beef patty, american jack cheese, liquid beer cheese, sweet pickles, w ketchup, & mustard on sesame milk bun

BUTTERMILK CHICKEN
Korean fried Chicken Thigh, kimchi-slaw, red onion w sweet & spicy sauce on sesame milk bun

MUSHROOM (VG)
Mushroom & haloumi, lettuce, tomato relish, avocado, red onion, & aioli on charcoal bun

THE VEEF BURGER (V/VG)
Vegan patty, vegan cheddar, lettuce, tomato, red onion w beer-troot chutney, beetroot bun

BALLISTIC BOWLS

CHARGRILLED AUSSIE SALMON (GF) - \$25
w coconut rice, cucumber, pickled onion, mixed leaves, wakame salad, & sriracha kewpie

SESAME & TAMARI CRISPY FRIED CHICKEN (GF) - \$24
w bok choy, baby corn, water chestnuts on jasmine rice w crispy garlic

TWICE COOKED PORK BELLY (GF) - \$24
w chilli caramel, sweet potato glass noodles, kimchi-slaw & chicharrons

MAPLE & SESAME ROAST VEGETABLE SALAD (V/VG/GF) - \$20
w brown rice, mushrooms, avocado, mixed leaves, pepitas & tahini dressing
:: add fried tofu +\$4