F () () () HEYDAY

BEER CO

MENU HOURS Tue/Wed/Thu/Fri 4pm - 9pm | Fri 2 - 9pm | Sat/Sun 12 - 9pm (times may vary) PLEASE ORDER AT THE BAR

BURGER WELLINGTON | OCT 12-31

FERMENT TO BE

Angus beef smashed patty w/ thick-cut bacon, tomato, mustard greens, Provolone dolce, housemade fermented pickles, fermented jalapeño & roasted pumpkin seed paste in a Zaida's beetroot ciabatta bun.

\$24

\$27 w/ side of triple cooked Heyday wedges

FERMENT TO BE VEGAN

Beyond 'meat' patty w/ tomato, mustard greens, vegan cheese, housemade fermented pickles, fermented jalapeño & roasted pumpkin seed paste in a Zaida's beetroot ciabatta bun.

\$26.5

\$29.5 w/ side of triple cooked Heyday wedges



RUBY QUEEN IPA w/ BEETROOT new beer



HEYDAY WEDGES (v)(vegan available)

Triple cooked Agria potato wedges seasoned w/salt, pepper & smoked paprika served w/ garlic aioli (vegan aioli avail, contains nuts)

small	7
large	12
add gravy (vg)	+3
add housemade chipotle aioli	+3
add tasty cheese	+3
add sour cream & sweet Thai chilli	+3

LOADED WEDGES

Heyday wedges w/ aioli (vegan aioli avail, contains nuts), pickled jalapeño, pickled habanero onion, pico de gallo & chives

w/ mock chicken chilli (vg), or w/ pork carnitas

+3 add gravy (vg) add housemade chipotle aioli +3 +3 add tasty cheese add sour cream & sweet chilli +3

HEYDAY FRIED CHICKEN (df)

free range fried chicken served w/ savoy cabbage slaw & your choice of dipping sauce

w/ housemade Heyday beer BBQ sauce, or w/ housemade habanero honey mustard sauce

small (300g) 20 large (600g) 36

EXTRA SAUCES \$3:

garlic aioli, chipotle aioli, vegan aioli, gravy (vg), habanero honey mustard, pico de gallo*, martajada sauce*, sour cream & sweet chilli, Heyday beer BBQ

- *pico de gallo sauce: diced tomato, onion, coriander, lime juice, salt & pepper
- *pastor sauce: Mexican sauce w/ guajillo chilli, achiote paste, pineapple & spices
- *martajada sauce: traditional Mexican sauce made w/ charred tomato, onion, chili, garlic & coriander

All meat/eggs used are free range. Vegan aioli CONTAINS NUTS. Our kitchen deals with many allergens. While we take our utmost care to avoid cross contamination all dishes may contain traces

20