



# SMALL PLATES

## GUACAMOLE

CORN CHIPS G D V \$12.00

## CHICKEN LIVER PÂTÉ

PICKLED BEETROOT, CORNICHONS, SLICED  
BAGUETTE \$19.00

## CORNBREAD

CHILI OIL V \$12.00

## CORN & JALAPEÑO HUSHPUPIES

ALABAMA WHITE SAUCE, TOMATO RELISH,  
SPRING ONION \$13.50

## ICEBERG SALAD

CELERY, TOMATOES, RED ONION,  
SUNFLOWER SEEDS, MANCHEGO  
CHEESE, GODDESS DRESSING G \$14.50  
+ GRILLED PRAWNS \$8

## BABY BEETROOT & QUINOA SALAD

GOAT'S CURD & PISTACHIO G  
\$18.00

## OVEN ROASTED CAULIFLOWER

CELERY, ROMESCO, MACADAMIA NUT CRUMBLE  
G D V \$18.00

## CEVICHE

RAW MARKET FISH, COCONUT CREAM, TOMATO,  
SHALLOTS, CELERY HEART, CORIANDER &  
AVOCADO CREAM G \$23.00

## SOUTHERN FRIED JERK CHICKEN

CHIPOTLE & LIME MAYO  
\$18.50

# Sides

## HAND CUT CHUNKY STREET FRIES

BLACKENED GARLIC  
AIOLI G D \$9.50

SEASONAL VEGETABLES G  
\$9.50

## CHARGILLED BABY KUMARA

MACADAMIA NUT CRUMBLE,  
ORANGE OIL & PARSLEY G D V  
\$9.00

MISS CLAWDY SLAW G D V  
\$7.50



# LARGE PLATES

## BUTTERNUT SQUASH

PICKLED RED ONION, GOAT'S CURD, MAPLE  
BALSAMIC, FRESH HERBS G  
\$23.00

## CHIPOTLE & LEMON MARKET FISH

BRAISED CABBAGE, CARROT, CELERY, CHILI G D  
\$33.00

## 200G SIRLOIN STEAK

CHIMICHURRI & GRILLED WITLOOF G D  
\$29.50

## GRILLED JAMAICAN JERK CHICKEN

WINTER SUCCOTASH, COCONUT  
& PARSNIP PUREE, LEMON G D  
\$28.00

## GUAJILLO PORK BELLY

MIXED GREEN BEAN & GREEN OLIVE SALAD  
WI A BUTTERNUT SQUASH PUREE G D  
\$32.00

## 12 HOUR BONELESS BEEF SHORT RIBS

PUMPKIN PUREE, CRISPY CARROT, CHARRED LEEK,  
BOURBON BBQ SAUCE G D  
\$33.50

## SOUTHERN POUTINE

HAND CUT FRIES, PULLED BEEF BRISKET, RICH  
BOURBON GRAVY, MANCHEGO CHEESE  
\$26.50

## JAMBALAYA

PRAWNS, CHICKEN, ANDOUILLE SAUSAGE,  
SAFFRON RICE, MIXED VEG WI CREOLE BUTTER G  
\$29.50

## YA YA GUMBO

PRAWNS, CHICKEN, ANDOUILLE SAUSAGE, OKRA,  
PEPPERS & CORNBREAD CRUMBLE D  
\$29.50

MISS CLAWDY BELIEVES THAT THE BEST WAY TO ENJOY HER  
FINE CUISINE IS TO SHARE AMONGST YOUR TABLE.

ALL PLATES COME OUT WHEN THEY ARE READY SO PLEASE SIT  
BACK AND LET OUR KIND STAFF TAKE CARE OF Y'ALL

G GLUTEN FREE      V VEGAN      D DAIRY FREE

CHICKEN IS FREE RANGE / BEEF IS GRASS FEED / FISH IS SUSTAINABLY CAUGHT



# Tacos

\$16.00 FOR TWO (GLUTEN FREE TACO + \$2)

## GRILLED MUSHROOM

GODDESS SAUCE, CRISPY CARROTS

## PULLED BEEF BRISKET

SPICED SOUR CREAM, CREOLE FRIED ONIONS

## STICKY PULLED PORK

CORN & GREEN APPLE PUREE, PICKLED SLAW D

## GRILLED FISH

SHREDDED CABBAGE, ROMESCO, CORIANDER D

# SANDWICHES

## FRIED CHICKEN SANDWICH

ICEBERG, TOMATO, AMERICAN CHEDDAR, MAYO  
\$15.00

## CAJUN FRIED SHRIMP PO' BOY

SHREDDED ICEBERG, REMOULADE SAUCE  
\$14.00

## BLACKEND CHICKEN PO' BOY

ALABAMA WHITE SAUCE, CREOLE  
FRIED ONIONS, SHREDDED ICEBERG  
\$14.00

# Desserts

## SOUR CHERRY & CHOCOLATE BROWNIE

VANILLA ICE CREAM \$14.00

## ICE CREAM SANDWICH

(ASK STAFF FOR FLAVOURS) \$10.00

## KEY LIME PIE

SCORCHED MERINGUE \$14.00

## FRIED CINNAMON DONUTS

VANILLA CUSTARD, BUTTERSCOTCH SAUCE,  
VANILLA ICE CREAM \$15.00

