

## SHARES

<b>House Roasted Nuts</b> w' cashews, almonds & peanuts as a house blend	09
<b>Marinated Rainbow Olives</b> w' cold pressed extra virgin olive oil, & crostini (GF option)	10
<b>Chunky Chips</b> w' sumac aioli, & rosemary salt (GF, VV option)	10
<b>Char Grilled Confit Garlic Turkish Loaf</b> (V, GF option)	12
<b>Trio of Dips</b> w' sundried tomato, hummus, & baba ganoush & Turkish loaf (VV, GF option)	15
<b>Green Pea &amp; Cheddar Arancini Balls</b> w' sumac aioli (V, GF)	15
<b>Five Spice Chicken Wings</b> w' blue cheese sauce (GF)	19
<b>Homemade Fish Cakes</b> w' tartare, chimichurri, & rocket (GF)	20
<b>Resin's Antipasti Plate for Two</b> w' Spanish Serrano, olives, artisan cheese, sundried tomato dip, & cheddar pea arancini + Turkish loaf (V option, GF option)	28

## SALADS

<b>Sweet Pea &amp; Chickpea Falafels</b> w' middle eastern salad & tahini dressing (GF, VV)	26
<b>Char Grilled Chicken Salad</b> w' radicchio, speck, red capsicum lemon dressing, & chevre (GF)	26
<b>House Salt &amp; Pepper Squid</b> w' lychee, seeds, cherry tomato, rocket, & tartare (GF)	27

## KIDS'\*

<b>Bolognese</b> w' parmesan (V option, DF option)	13
<b>Crumbed Fish</b> w' salad & chips (GF)	13
<b>Chicken nuggets</b> w' salad & chips (GF)	13
<b>All kids meals with ice cream, topping &amp; sprinkles</b> – *please see staff*	

**DIETARY OPTIONS:** (GF) = Gluten Free / (V) = Vegetarian / (VV) = Vegan / (DF) = Dairy free / (Option) = V, VV, GF on request

## BURGERS

<b>Maple BBQ Brisket Burger</b> w' cheese, tomato, lettuce, & aioli & chips (GF option)	25
<b>Crumbed Tofu Burger</b> w' vegan mayonnaise, lettuce, satay sauce, & pickled carrots & chips (VV, GF option)	25
<b>Southern Fried Chicken Burger</b> w' cheese, lettuce, tomato, & peri peri aioli & chips (GF option)	25
<b>Resin Dirty Dog</b> w' cheese kransky, mustard, red sauerkraut, pickled onions, & curry ketchup & chips	25
<b>Add bacon to your burger</b>	03
<b>GF Bun</b>	02

## MAINS

<b>Pappardelle Amatriciana</b> w' bacon, napoli sauce, basil, chilli, & parmesan (VV option)	32
<b>Grilled Market Fish</b> w' Asian greens, broccolini, edamame, & sesame dressing (GF)	34
<b>Northern Rivers Char Grilled Sirloin</b> w' mashed potato, housemade gravy, & seasonal veg (GF)	36
<b>Extra condiments &amp; sauce</b> (sweet chilli, mustard, sumac aioli, & hot sauce)	01

## SIDES

<b>Chat potatoes</b> w' rosemary salt (VV, GF)	12
<b>Greek Salad</b> w' cherry tomato, olives, cucumber, & chevre & lemon dressing (VV option, GF)	12
<b>Charred broccolini</b> w' lemon dressing (VV, GF)	14

## DESSERT

<b>Chocolate Stout Cake</b> w' custard	14
<b>Eton Mess</b> w' whipped coconut cream, mango coulis, vegan meringue & seasonal fruit (VV)	14

# RESIN

**Please note:**  
We include a 10% surcharge on Sundays & 15% on Public Holidays

## WHITE WINE

	GLS	BTL
<b>House White: Pinot Gris</b> – (Orange NSW)	09	38
<b>Vermentino</b> – floral, zesty pink peppercorn w' a mineral finish for those Sauv Blanc lovers (Hunter Valley NSW)	12	52
<b>Chardonnay</b> – lean mineral complexity leads into fresh lime & grapefruit held up with hints of vanilla from quality French oak (Orange NSW)	12	52
<b>Rose'</b> – crisp, rhubarb, strawberries & cream w' a cool climate dry Pinot finish (Orange NSW)	12	52

## RED WINE

	GLS	BTL
<b>House Red: Aglianico</b> – (Orange NSW)	10	42
<b>Pinot Noir</b> – medium bodied w' black plum & blackberry flavours w' a delicate bitter chocolate finish (Orange NSW)	12	52
<b>Arbitrage</b> – herbaceous, blackberry & raspberry fruit w' smokey pepper notes, a classic cab/merlot/shiraz blend (Wrattonbully SA)	13	58
<b>Fenestella</b> – the flagship poster child displays red & black fruits on French oak w' a delicate tannin profile & classic Hunter Valley Shiraz (Hunter Valley NSW)	N/A	69

## SPARKLING

	GLS	BTL
<b>Blanc de Blancs</b> – fresh & lively citrus & stone fruit characteristics w' a long fine crisp finish (Orange NSW)	11	48
<b>Sparkling Rose'</b> – hints of ripe strawberries, pomegranate & apple w' subtle rose petal notes & citrus-sorbet effervescence (Wrattonbully SA)	11	48
<b>Corte Giara Prosecco DOC 2021</b> – pale yellow colour with a fine, persistent bead. Aromas of apple, pear, citrus & pleasant white flowers. Fresh on the palate, citrus & melon dominate with a pleasant nutty finish (Veneto ITALY)	N/A	65

## BEERS!

We're constantly rotating our tap list. Please check the board or scan the QR code, to see our freshest brews.



## SPIRITS

<b>Headlands Seacliff Vodka</b>	15
<b>Headlands Mt. &amp; Sea Gin</b>	
<b>Lord Byron Spiced Rum</b>	
<b>Lord Byron White Rum</b>	
<b>Buckley's Rye Whiskey</b>	
<b>El Jimador Tequila</b> – All craft inspired & sourced locally where possible, w' complimentary mixer if required	

## SOMETHING FANCY

<b>Aperol Spritz</b>	15
<b>G&amp;T</b> – Mount & Sea Gin with your Choice of Longray Citrus, Pacific or Original Tonic	15
<b>Moscow Mule</b> – Vodka, Ginger & Lime	16
<b>Resin Colada</b> – White Rum, Pineapple, Coconut & Lime	16
<b>Dark 'N' Stormy</b> – Spiced Rum, Ginger & lime	16
<b>The Floor is Guava</b> – Tequila, Guava & lime	16
<b>House Spirtz Special</b> – see staff for today's choice!	17

## NON-ALCOHOLIC

<b>Soft drinks</b>	05
<b>Heaps Normal XPA</b>	08
<b>Darkes Forest 0% Cider</b>	08

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