



TO START.

GUAC & CHIPS GF-V \$9

MIXED VEGETABLE CRISPS GF-V-VG \$7

With a curry spice blend

WARM OLIVE & FETA BOWL GF \$12

Marinated in garlic & thyme & topped with feta

ZUCCHINI FRIES v \$10

With bacon salt & tomato relish

BAKED BRIE v \$10

With walnuts, honey & bread crisps

TO SHARE.

CARAMALISED ONION COB LOAF v \$16

CHEESE & BACON COB LOAF \$16

SMALL GRAZING BOARD \$45

Selection of seasonal fruits, cheese, olives, cured meats, crisps & dips.

LARGE GRAZING BOARD \$75

Selection of seasonal fruits, cheese, olives, cured meats, crisps & dips.

We try to accommodate for most dietary requirements please ask staff when ordering.

GF-GLUTEN FREE V-VEGETARIAN VG-VEGAN



SMALL EATS.

CHORIZO & HALLOUMI BITES \$16

With a sticky beer sauce

TOMATO & BASIL ARANCINI -v- \$16

With mozzarella & a rich Neapolitan sauce

ROASTED SWEET POTATO -GF-V- \$16

With whipped feta, pomegranate & fig

KOREAN CHICKEN BAO BUNS \$19

With peanut & sesame slaw

TOMATO & BASIL BRUSCHETTA -v- \$15

With Persian feta & balsamic glaze

WHISKEY & MAPLE GLAZED PORK BELLY BITES -GF- \$17

6hrs slow cooked pork belly with a sticky whisky & maple glaze

BAKED CAMEMBERT -GF- \$16

Wrapped in maple glazed prosciutto & topped with cranberries

TRIO CHEESEBURGER SLIDERS \$17

With a potato gem topper

SMOKED SALMON & CHAT POTATO -GF- \$17

With a dill & chive cream

STEAMED PORK WONTONS \$17

Served with a plum and ginger sauce

*We try to accommodate for most dietary requirements please ask staff when ordering.
GF-GLUTEN FREE V-VEGETARIAN VG-VEGAN*

