

SHARED PLATES

available until late

Mussel Steamed with chardonnay, chilli, coriander, garlic and lemon [GF]	\$14
Calamari w chilli & ginger jam [GF]	\$15
Salted Cod and potato fritters with salsa verde	\$14
Crispy Fried Chicken w chipotle mayonnaise	\$15
Prawn Wontons w kewpie & chilli jam	\$16
Arancini Balls - mushroom, truffle, brie, with our bacon jam	\$17
Croquettes - cauliflower +3 cheese w French mustard mayo	\$15
Mini Yorkie Pudding - stuffed with beef and gravy	\$16
Lamb & Leek Cigars - with coriander yoghurt dressing	\$18
Pork Belly - with sake, sweet soy, and a sesame glaze [GF]	\$16

PLATTERS

available until 9PM

Cured meats & Cheeses – chutneys, breads, lamb cigar, crackers, and fresh fruit [GF]	\$60
Seafood - smoked fish, crispy calamari, prawn wontons, mussels, garlic bread, crackers, and sauces [GF]	\$58
Antipasti – mushroom & brie arancini, cheeses, olives Cauliflower & cheese croquettes, falafel, selection of dips, and breads	\$55

[GF] dishes may be adapted Gluten Free if requested



BITS & BITES

available until close

Handcut chips w sour cream, tomato salsa [GF]	\$10
Flat breads w dips, olives [GF]	\$16
Cajun curly fries w aioli	\$9
Shoestring fries w aioli [GF]	\$9
Pork crackling w apple sauce [GF]	\$8
Olives [GF]	\$8
Garlic bread	\$10

DESSERT

available until late

Baked White Chocolate Cheesecake with salted caramel And hazelnut praline	\$15
Pana Cotta of lemon verbena with Chambord poached rhubarb and shaved dark chocolate [GF]	\$14.5
Sticky Toffee Pudding w caramel sauce, gingerbread ice cream	\$14
Warm Boysenberry Cobbler with maple whipped mascarpone	\$14