

Low₃₀₂

Bar snacks \$10

House made roasted nut mix

House marinated olives

Share plates (or as an entree) \$14

Sweet corn and mozzarella arancini (v)

Salt & pepper calamari with cucumber & lemon mayo

Sticky BBQ chicken wings with aioli

Beef dumplings, black & white sesame, dried shallots, coriander, sweet chilli (gf)

Black bean & capsicum nachos with house baked corn chips, nacho cheese, guacamole, coriander & heirloom salsa, carrot & poppyseed chutney (ve/gf/vg on request)

Vegan board of fresh seasonal fruit & vegetables, hummus, house made raisin compote, carrot mustard jam, pickled veg, marinated olives, olive & vinegar, chargrilled flat bread (vg)

Tasting plate \$40

Arancini, wings, calamari, dumplings & nachos for 2 to share

Charcuterie Boards of finely cured meats, cheeses, house made raisin compote, carrot mustard jam, pickled veg, marinated olives, olive & vinegar, chargrilled flat bread

Small, 2- 3 people \$20

Medium, 4- 6 people \$40

Large, 6- 8 people \$60

Sides \$11

Cinnamon & chilli dusted sweet potato wedges with black sesame aioli (ve/gf)

Steamed green beans with citrus butter & roasted almond (ve/gf/vg on request)

Big curly potato fries lager battered with smoked tomato sauce. (ve)

Crunchy green salad with mixed leaves, roasted nuts, pickled radish, cucumber, Persian feta, tomato, lemon vinaigrette (ve/gf/vg on request)

Desserts \$12

Petit 302's- two mini cakes of the day served with fresh fruits and ice-cream

Sunday Roast \$20 (Sundays only)

Whole roast chicken carved at your table w/ roast veggies, coleslaw & gravy.

See black boards for other daily specials

*please no split bills *credit cards incur 2%