

## *Bar snacks \$8*

Lemon & garlic roast chickpeas  
Warmed kalamata & green olives  
Roasted & salted nuts

## *Share plates (or as an entree) \$16*

- Pea, pesto and mozzarella arancini (v)
- Salt & pepper calamari with fennel & orange salad
- Fried chicken wings with Asian slaw & spicy BBQ capsicum relish
- Beef skewers, pita, pickles & tatziki
- Chickpea, guacamole, salsa & yoghurt pan puri rice spheres (vg on req)
- Vegan board of fresh seasonal fruit & vegetables, hummus, house made raisin compote, carrot mustard jam, pickled veg, marinated olives, olive & vinegar, croutons (vg)

## *Tasting plate \$55*

All of the above for 2 people

## *Burgers \$18*

- Beef, beetroot, caramelised onion, gruyere, iceberg, chutney
- Lamb, harissa mint yoghurt cucumber pickle, red onion
- \*both with fries, aioli & tomato sauce

## *Charcuterie Boards*

Cured meats, cheeses, red cabbage & raisin compote, carrot mustard jam,  
pickled veg, olives, bread & lavosh

Small, 2 - 3 people	\$20
Medium, 4 - 6 people	\$40
Large, 6 - 8 people	\$60

## *Sides \$11*

- Cinnamon & chilli dusted sweet potato chips 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, feta, tomato, lemon vinaigrette (ve/gf/vg on request)

## *Dessert \$12*

- Individual pavlova, kiwi creme, berries, seasonal fruit

## *Sunday Roast (Sundays only) \$20*

Whole roast chicken carved at your table w/ roast veggies, coleslaw, Yorkshire puddings & gravy  
\*reserve roast and table on bookings page to avoid missing out

Function packages & set menus available

See black boards for daily \$10 dinners

\*please no split bills \*credit cards incur 2%