

# CHEESE & SHARING



## **Toasted Flatbread & Trio of Dips**

Toasted flatbread, accompanied by a tantalizing trio of house-made seasonal dips. Our knowledgeable staff will be delighted to provide you with this week's selection. (Gluten-free and Vegan options available)

**\$15**

Extra Flatbread \$5

## **Buttermilk Fried Chicken & Rustic Chips Board**

Succulent boneless buttermilk fried chicken, perfectly crispy and flavorful. Accompanied by rosemary-salted rustic cut chips. Served with our signature house-made chilli mayo.

**\$29**

## **Cheese Board**

Experience the exquisite flavours of four award-winning cheeses sourced from the renowned deli, Bills Farm.

Our knowledgeable staff will be delighted to provide you with this week's selection.

Served alongside lavosh, waterthins, quince and coconut cashews, these accompaniments perfectly complement the cheeses.

**Serves 4 \$56 Serves 2 \$32**

## **Charcuterie Board**

A tantalizing trio of deli meats sourced from the renowned deli, Bills Farm.

Our knowledgeable staff will be delighted to present you with this week's selection.

Accompanied by dill pickles, toasted flatbread, and a medley of house-marinated mixed olives, this platter offers a harmonious combination of savoury delights.

**Serves 4 \$66 Serves 2 \$38**

## **Grazing Board**

Customise your own platter with 2x deli meats of your choice and 2x award-winning cheeses of your choice.

Our knowledgeable staff will be delighted to present you with this week's selection.

Accompanying your choices are smoked sun-dried tomatoes, house-marinated mixed olives, and toasted flatbread. Along with lavosh, waterthins, coconut cashews, dill pickles, and chutney.

**Serves 4 \$77 Serves 2 \$44**

*Please note a 10% Service charge is applicable on Saturday & Sundays. 15% on Public holidays.*

# TAPAS

## **Marinated Mixed Olives**

House Marinated Mixed Olives - topped with pickled Green Jalapeños and red Chillies

**\$10**

Add Toasted Flatbread + \$5

VEGAN GF

## **Calamari**

Tender calamari, delicately coated with chickpea flour and quickly fried to perfection. Finished with our house-made chilli salt. Served alongside our lemongrass aioli.

**\$18**

GF

## **Jamon Serrano Croquettes (3)**

Artisanal Spanish-style croquettes, lovingly crafted by hand. Accompanied by a flavorful herbed salsa verde and a velvety caramelized onion puree.

**\$15**

## **Buttermilk Fried Chicken**

Succulent boneless buttermilk fried chicken, perfectly crispy and golden. Complemented by our signature house-made chilli mayo, this dish will leave you craving more.

**\$19**

Smashed Avocado + \$3 Dill Pickles + \$3

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## **Sicilian Red Arancini (5)**

Delicious Sicilian Arancini, filled with gooey melted mozzarella and infused with marinara sauce, served on a bed of pesto aioli.

**\$17**

## **House Falafel & Hummus (5)**

House Zaatar Spiced Chickpea Falafel, accompanied by the richness of Date Molasses and the tangy touch of Sumac. Presented on a bed of our House Hummus, perfectly complemented by toasted flatbread.

**\$17**

VEGAN

## **Twice Cooked Pork Hock**

Indulge in the irresistible and flavorful Twice-cooked Crispy Pork Hock, perfectly coated with a tantalizing master stock caramel.

**\$18**

## **Mushroom Polenta Squares**

Exquisite polenta squares infused with enoki and shiitake mushrooms, complemented by our house-made beetroot balsamic relish.

**\$18**

VEGAN Veggie GF



## **Posh Fish Finger Baos (3)**

Panko-crumbed barramundi nestled in fluffy baos with crisp baby cos lettuce, house tartare sauce, and a sprinkle of fresh dill  
**\$18**

## **Charred Tandoori Chicken Baos (3)**

Charred house-spiced tandoori chicken nestled in fluffy baos, with crisp baby cos lettuce, our house-made tzatziki, and fresh coriander.  
**\$18**

## **Australian Prawn Baos (3)**

Australian prawns paired with a Japanese preserved plum mayonnaise dressing, nestled in fluffy baos, accompanied by curled spring onions and toasted sesame seeds.  
**\$18**

## **Jerk Jackfruit Baos (3)**

House Jerk Jackfruit nestled in soft fluffy Baos, with crispy baby cos lettuce, garnished with thinly sliced fresh mango.  
**\$18**

VEGAN  Veggie

## **Bao Board (9)**

Choose from the enticing bao options listed above.  
You have the flexibility to select either one set of each bao, a combination of two of one kind and one of another, or simply enjoy a set of the same bao.

Please note that each serving of bao comes in sets of three, ensuring you have plenty to savour and share.

**\$45**

## LIGHT BITES



### **Rustic Chips**

Rustic Chips served with our House Rosemary infused Salt & a side of House Chilli Mayo

**\$12**

VEGAN

### **House Coconut Cashews**

These candied coconut cashews are entirely addictive. They're so good that you'll not want to stop eating them!

**\$8**

VEGAN

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## SWEET TOOTH

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### **Fresh Doughnut Balls (5)**

Indulge in our house-made doughnut balls, freshly prepared to order and coated in our special house Vanilla sugar. Served with your choice of house-salted caramel or raspberry coulis

**\$12**

### **Couverture Chocolate Fudge Brownie**

The indulgent delight of our chocolate fudge brownie, crafted using premium single-origin Ecuadorian bittersweet chocolate. Served with a dollop of creamy creme Chantilly and our signature house raspberry coulis.

**\$18**

### **Coconut Delight**

The tropical delight of our coconut cream vanilla bean ice cream. Generously sprinkled with our house-made coconut cashew dust, adding a delightful crunch and nutty sweetness. Finished with tangy passionfruit coulis drizzle.

**\$12**

VEGAN GF

## DESERT COCKTAILS

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# LATE NIGHT

*- from 10pm - Midnight Fri & Sat -*



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