

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

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

TAPAS

MARINATED MIXED OLIVES

HOUSE-MARINATED MIXED OLIVES - SUNDRIED TOMATO STUFFED OLIVES, KALAMATA OLIVES SICILIAN GREEN OLIVES

\$10

VEGAN GF

LEMON PEPPER SQUID

TENDER SQUID, DELICATELY COATED WITH CHICKPEA FLOUR, QUICKLY FRIED TO PERFECTION. FINISHED WITH SALT & PEPPER SEASONING. SERVED ALONGSIDE OUR LEMONGRASS AIOLI.

\$15

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.

\$14

BUTTERMILK FRIED CHICKEN

SUCCULENT BONELESS BUTTERMILK FRIED CHICKEN, PERFECTLY CRISPY AND GOLDEN. COMPLEMENTED BY OUR SIGNATURE HOUSE-MADE CHILLI MAYO.

\$16

HOT HONEY CAULIFLOWER & BROCCOLI

FRESH CAULIFLOWER & BROCCOLI SOUS VIDE TO PERFECTION. SERVED WITH OUR SIGNATURE HOUSE HOT HONEY BUTTER & CRUSHED NUT MIX.

\$14

Veggie GF

MINI CHICKEN CAESAR SALAD (3)

A FRESH TAKE ON THE CLASSIC CAESAR, SERVED IN CRISP COS LEAVES WITH PULLED CHICKEN BREAST, CRISPY BACON, SHAVED PARMESAN, & GARLIC HERB CROUTONS.

\$15

Please advise our wonderful staff of any allergies so our kitchen can accomodate.

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

TAPAS

FALAFEL, HUMMUS & FLATBREAD (5)

A COMBINATION OF RICH DELICIOUS MEDITERANIAN FLAVOURS. PRESENTED ON A BED OF OUR HOUSE HUMMUS, PERFECTLY COMPLEMENTED BY TOASTED FLATBREAD.

\$16

VEGAN GF

MUSHROOM POLENTA SQUARES (5)

EXQUISITE POLENTA SQUARES INFUSED WITH ENOKI AND SHIITAKE MUSHROOMS, COMPLEMENTED BY OUR HOUSE-MADE BEETROOT RELISH.

\$17

VEGAN Veggie GF

BAKED CAMEMBERT

DECADENT WARM GOOEY CAMEMBERT SERVED WITH CROSTINI DIPPERS, CRANBERRY SAUCE & HOUSE RED WINE PICKLED ONION

\$17

SPINACH & PARMESAN ARANCINI (5)

GOLDEN, CRISPY ARANCINI MADE WITH FRESH SPINACH, SAUTEÉD GARLIC, & RICH PARMESAN CHEESE, STUFFED WITH MELTED MOZARELLA, SERVED ON A BED OF OUR HOUSE AIOLI.

\$19

CHIPOTLE PULLED PORK TOSTADITAS (6)

TENDER 24-HOUR SLOW-COOKED PULLED PORK ON CRISPY CORN CHIPS, TOPPED WITH HOUSE-MADE MANGO LIME LABNEH & FRESH CORIANDER.

\$16

GF

COCONUT LIME HOKI BITES (4)

CRISPY COCONUT LIME PANKO COATED HOKI LOIN SERVED ON A BED OF HOUSE-MADE MANGO & LIME LABNEH

\$16

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