

CHEESE & MEATS



VISUAL MENU

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 & COCONUT CASHEWS.

FOR 2 \$35 FOR 4 \$60



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, & HOUSE-MARINATED MIXED OLIVES.

FOR 2 \$40 FOR 4 \$70

GRAZING BOARD

CUSTOMISE YOUR OWN PLATTER WITH 2X DELI MEATS AND 2X AWARD-WINNING CHEESES OF YOUR CHOICE.
OUR KNOWLEDGEABLE STAFF WILL BE DELIGHTED TO PRESENT YOU WITH THIS WEEK'S SELECTION.
SERVED WITH: SMOKED SUN-DRIED TOMATOES, HOUSE-MARINATED MIXED OLIVES, & TOASTED FLATBREAD.
ALONG WITH LAVOSH, WATERTHINS, COCONUT CASHEWS, DILL PICKLES, & CHUTNEY.

FOR 2 \$45 FOR 4 \$80

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

A 10% Service charge applies on Saturday & Sundays. 15% on Public holidays.



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 & FLAVORFUL. ACCOMPANIED BY ROSEMARY-SALTED RUSTIC CUT CHIPS. SERVED WITH A CHOICE OF HOUSE CHILLI MAYO OR GARLIC AIOLI.

FOR 2 \$29 FOR 4 \$56

SEAFOOD BOARD

A TRIO OF COASTAL DELIGHTS:

- COCONUT LIME HOKI: PANKO-CRUSTED HOKI LOIN WITH A TROPICAL COCONUT LIME TWIST, SERVED ON CREAMY MANGO-LIME LABNEH
- LEMON PEPPER SQUID: TENDER SQUID FRIED TO PERFECTION, SEASONED WITH ZESTY LEMON PEPPER, PAIRED WITH TANGY LEMONGRASS AIOLI.
- PANKO-CRUMBED BARRAMUNDI: HAND-CUT BARRAMUNDI, GOLDEN AND CRISP, SERVED WITH HOUSE TARTARE

FOR 2 \$38 FOR 4 \$72

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



LEMON PEPPER SQUID

TENDER SQUID, DELICATELY COATED WITH CHICKPEA FLOUR, QUICKLY FRIED TO PERFECTION. FINISHED WITH SALT & PEPPER SEASONING. 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 & A VELVETY CARAMELIZED ONION PUREE.

\$16

BUTTERMILK FRIED CHICKEN

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

\$18

HOT HONEY CAULIFLOWER & BROCCOLI

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

\$16

GF 

BAKED CAMEMBERT

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

\$20



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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 & SHIITAKE MUSHROOMS, COMPLEMENTED BY OUR HOUSE-MADE BEETROOT RELISH.

\$17

VEGAN GF 

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 GARLIC AIOLI.

\$19



CHIPOTLE PULLED PORK TOSTADITAS (6)

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

\$20

GF

COCONUT LIME HOKI BITES (4)

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

\$18

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RUSTIC MEATBALLS IN TOMATO SAUCE

TENDER LEAN MEATBALLS CRAFTED IN-HOUSE WITH SEASONED MINCE, IN A RICH TOMATO HERB SAUCE, TOPPED WITH SHAVED PARMESAN & FRIED SHALLOTS, WITH TOASTED PITTA.

\$19

SMOKED TOMATO & CHIMICHURRI BRUSCHETTA

TOASTED PITTA BREAD TOPPED WITH HOUSE CHIMICHURRI, SMOKED TOMATOES, SHAVED PARMESAN, ROCKET & A DRIZZLE OF BASIL OLIVE OIL. SMOKY, SAVOURY, & VIBRANT.

\$13



ITALIAN PORK SAUSAGE & CHIMICHURRI

SOW STALL FREE AUSTRALIAN PORK, SEASONED WITH PARSLEY, FENNEL & NUTMEG. SLOW-COOKED, SERVED WITH HOUSE CHIMICHURRI & ROCKET

\$16

GF

GAMBAS IN GARLIC HERB BUTTER

PERFECTLY COOKED, TENDER & FLAVORFUL AUSTRALIAN KING PRAWNS, FINISHED WITH HOUSE GARLIC HERB BUTTER SAUCE, SERVED WITH SALSA VERDE & ROCKET.

\$22

GF

CHARRED TANDOORI CHICKEN BITES (8)

SUCCULENT HOUSE-MARINATED TANDOORI CHICKEN SERVED ATOP CRISP CUCUMBER ROUNDS, FINISHED WITH CREAMY HOUSE-MADE TZATZIKI & A SPRINKLE OF FRESH CORIANDER.

\$19

GF

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LIGHT BITES



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RUSTIC CHIPS

RUSTIC CHIPS SERVED WITH OUR ROSEMARY INFUSED SALT & A CHOICE HOUSE CHILLI MAYO OR GARLIC AIOLI.

\$12

VEGAN GF 

HOUSE COCONUT CASHEWS

THESE CANDIED COCONUT CASHEWS ARE ENTIRELY ADDICTIVE. THEY'RE SO GOOD THAT YOU'LL NOT WANT TO STOP EATING THEM!

\$9

VEGAN GF 

MARINATED MIXED OLIVES

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

\$13

VEGAN GF 

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SWEET TOOTH



VISUAL MENU

FRESH DOUGHNUT BALLS (5)

INDULGE IN OUR HOUSE-MADE DOUGHNUT BALLS, FRESHLY PREPARED TO ORDER COATED IN OUR SPECIAL HOUSE CINNAMON NUTMEG SUGAR.
SERVED WITH YOUR CHOICE OF HOUSE SALTED-CARAMEL OR BERRY COULIS

\$13



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DESERT COCKTAILS



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