

SMALLER PLATES

Edamame (v, gf)	4.5
Spiced salted beer nuts (v, gf)	4
Marinated olives Green Sicilian & Ligurian (v, gf)	6
Shoestring fries, oregano salt, chilli mayo (v)	6
Bruschetta of roasted red pepper, feta, basil & balsamic (v)	9
Cured meat board with bread Terrine/Jamon/Salami	22
Salad of mixed leaves with soba noodles, avocado, cherry tomato, jalapeño, white sesame vinaigrette (v)	15
Asian sticky pork salad, chili caramel dressing	16
Baked eggplant miso sesame parmesan (v, gf)	12
Cured salmon sashimi, pickled Spanish onion, citrus & coriander vinegar	15

Our dishes are designed to be shared and are served steadily throughout the course of the evening.

PLEASE NOTE: THERE WILL BE A 15% SURCHARGE ADDED ON PUBLIC HOLIDAYS

SMALLER PLATES

Fried Jamon & mozzarella balls, citrus aioli	13
Prawn stuffed zucchini flowers, jalapeno dipping sauce	17
Sticky soy pork belly, mustard apple pickle	17
Duck spring rolls with house made sweet chilli	15
Popcorn chicken with spicy mayo <u>or</u> teriyaki	16
Panko crumbed zucchini wedges, blue cheese aioli & Franks hot sauce (v)	12

PER PIECE

Oysters (See specials board for today's selection)	3.5 ^{ea}
Pulled chili pork taco, pickled wombok	8 ^{ea}
Potato & creamed leek croquette, pepper puree (v)	4.5 ^{ea}
Pulled beef sliders, house BBQ sauce	5 ^{ea}
Steamed bao bun, five spice fried tofu with kimchi & wasabi mayo.	6.5 ^{ea}

LARGER PLATES

Beef sirloin steak with chickpea chips, small leaf salad, beef jus	29
Braised beef cheek, roasted sweet potato mash, pickled fennel salad, caramelized onion jus (gf)	28
Pan fried salmon fillet, potato gratin, sautéed bacon, crushed peas, butter cream sauce	25
Chicken parmy strips, Jamon, aioli	19
Potato & herb gnocchi, wild mushroom cream sauce, rocket & parmesan (v)	24

SWEET & CHEESE

Vanilla panna cotta, rhubarb compote, caramel, salted popcorn crumble (gf)	12
Chocolate & hazel nut mousse, raspberry puree, hokey pokey (v, gf)	12
Two cheese board & garnish (v)	16
Three cheese board & garnish (v) Brie/cheddar/blue	22

