



FOOD MENU

Citrus and rosemary marinated mixed olives GF, DF, V, VE	6
Fried Buffalo wings with blue cheese sauce, celery sticks and hot sauce GF**	15
Red miso & beer marinated lamb ribs with Soy ginger mayonnaise and lotus root crisps GF**	18.5
Grilled calamari marinated in garlic, herb and chilli GF, DF	14
Peking duck and porcini arancini with hoisin sauce and roasted garlic aioli	16
Pumpkin, black bean, corn empanada with green tomato jalapeno salsa V	6.5
Zucchini, lemon and goat's cheese arancini with garlic aioli V	13.5
Sweet potato wedges served with sweet chilli over sour cream V**, VE**	9.5
Water-Sliders: Please ask our friendly waiters for the current option	15
Spiced chips with Chimichurri aioli GF**, DF**, V**, VE**	8
House smoked beef jerky	9.5
Fresh papaya salad with shredded cabbage, carrot, onion, cherry tomato, fried shallots and toasted sesame seeds. Tossed with a sweet sour and chilli dressing. Topped with macadamia and pomegranate seeds GF, DF	9.5

GF: GLUTEN FREE | DF: DAIRY FREE | V: VEGETARIAN | VE: VEGAN | ALL ITEMS WITH ** CONTAIN TRACES, LET US KNOW FOR ANY ALLERGIES



PIZZAS

Margarita

Tomato base, mozzarella, cherry tomato, fior di latte , fresh basil **V** 15

Smoked chicken

Avocado base, smoked chicken, mozzarella, spanish onion, cherry tomato, chilli flakes, Brie & fresh rocket 18

Vegetarian

Broccoli pesto base, mozzarella, pumpkin, roasted peppers, chilli, fresh bocconcini **V** 17

PREMIUM IMPORTED CANNED SEAFOOD

Stuffed baby squid in squid ink **DF** 15

Tuna belly in olive oil **DF** 19

Garfish in olive oil **DF** 16

Razor clam in salt water (served with lemon and jalapeno sea salt) **DF** 17

All served with crostini, lemon, pickled garlic and green peppers

Gluten free option available + \$ 4

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CHEESE SELECTION

50 grams served with lavosh and quince paste

1 cheese \$ 11 | 3 cheeses \$ 27

Gluten free option available +\$ 4

Cropwell Bishop Shropshire, Blue cheese, England **V**

Délice de Bourgogne, Cow, Triple cream brie, France **V**

Marcel Petite Comite AOP, Cow, Cheddar, France **V**

CHARCUTERIE

Selection of 1 - \$ 13 | Selection of 2 - \$ 23 | Selection of 3 - \$ 31 | Selection of 4 - \$ 37

All served with picked vegetables and grissini

Gluten free option available + \$ 4

Felino salami, Fermented, mild, Italy **DF**

Prosciutto, San Francesco, Modena, Italy **DF**

Sopressa, Hot, Fermented, Local **DF**

Chorizo, Manolete, Pamplona, Hot, Spain **DF**

Bresaola, Beef, Hand cured, Local **DF**

Jamon Iberico, 17 months, Spain [50 grams - \$ 21, Selection of 4 - \$ 45]

PLOUGHMAN'S PLATTER

Chef's selection of 2 cheeses and 2 cold cuts, accompanied by pickled vegetables,

olives, crisp breads and condiments | \$ 45

Add Jamon: + \$ 8 | Gluten free option available + \$ 8

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