



TAPAS

GARLIC + HERB CHEESE SOURDOUGH | \$14

SHOESTRING FRIES garlic aioli [DF] | \$12

BEER BATTERED STEAK CUT FRIES garlic aioli [DF] | \$16

HOUSE-MADE FLAT LOAF caramelised onion, roast capsicum, olives, feta, pesto | \$18

BREADS + DIPS toasted assorted breads w selection of dips [GFA][DFA] | \$20

SLOW ROASTED TOMATO BRUSCHETTA basil pesto, feta, balsamic glaze [GFA] | \$24

HONEY + THYME BAKED BRIE WHEEL almonds, crostini, seed crackers, rocket + pear salad [GFA] | \$30

PEA + FETA POPPERS chives, parsley, salsa verde | \$24

CRISPY FRIED PORK BELLY sweet + sour glaze, sesame seeds, house-made slaw [DF] | \$25

BUTTERMILK FRIED CHICKEN jalapenos, ranch dressing | \$25

PULLED BEEF CHEESEBURGER SLIDERS gherkin, cheddar, American mustard, smokey tomato sauce | \$25

CONFIT DUCK WONTONS hoisin, soy, spring onion [DF] | \$25

GRILLED LEMON + GARLIC CHICKEN THIGHS fresh herbs, lemon, EVO, crushed cashews [GF][DF] | \$25

BACON WRAPPED GREEN-LIPPED MUSSELS tomato + malt vinegar mayonnaise [GF][DF] | \$24

SALT + PEPPER CALAMARI pickled onion + cucumber micro salad, lemon + chive remoulade [GF][DF] | \$24

SESAME CRUSTED TUNA pineapple salsa, wasabi mayo [GF][DF] | \$24 *(subject to availability)*

CURED SALMON beetroot relish, chive crème fraîche, seed crackers [GF][DFA] | \$26

SHRIMP COCKTAIL marie rose sauce, toasted crostini [GFA][DF] | \$24

PIZZAS

Gluten free pizza bases available...add \$5

VEGETARIAN slow roast tomato, spinach, red onion, feta, olives, basil pesto, mozzarella | \$27

PULLED BEEF & BACON mushroom, red onion, oregano, garlic aioli | \$29

PESTO CHICKEN spinach, capsicum, parmesan, ranch dressing | \$29

BBQ PORK BELLY caramelised onion, cream cheese, rocket, spring onion | \$29

GARLIC PRAWNS & CHORIZO slow roast tomato, capers, red onion, lemon aioli | \$30