



TAPAS

GARLIC + HERB CHEESE FICELLE [GFA] | \$14

SHOESTRING FRIES garlic aioli [DF] | \$12

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

PIZZA BREAD olives, pesto, crumbled feta, herb cheese [GFA] | \$19

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

HONEY + THYME BAKED CAMEMBERT crostini, seed crackers, balsamic figs, almond dust [GFA] | \$30

KOREAN FRIED CAULIFLOWER sweet, savoury glaze | \$24

BEEF SHORT RIB CROQUETTES habanero mustard | \$24

CRISPY PORK BELLY CUBES burnt apple puree, walnut slaw [GF][DF] | \$25

SPANISH LAMB MEATBALLS truffle mushroom sauce, parmesan [GF] | \$24

BUTTERMILK FRIED CHICKEN jalapenos, ranch dressing | \$25

ST LOUIS PORK RIBS smokey BBQ sauce [GF][DF] | \$25

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

BACON WRAPPED GREEN-LIPPED MUSSELS lemon aioli [GF][DF] | \$23

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

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

PIZZAS

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

VEGETARIAN sun-dried tomato, spinach, red onion, olives, basil pesto, buffalo mozzarella | \$28

PULLED BEEF + BACON caramelised Onion, capsicum, BBQ Sauce | \$29

CAJUN CHICKEN spinach, red onion, ranch dressing | \$29

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

GARLIC PRAWNS + CHORIZO sun-dried tomato, capers, red onion, lemon aioli | \$30