

small eats

House Bread - ve 	2
Garlic Bread - v 	2
Marinated Olives - gfo, ve selection of local olives	4
Almonds - gfo, ve 	4
Hard cheese - gfo, v sheeps milk cheese, quince	6
Lomo - gfo loin	6
Salami - gfo all parts	5
Osso collo - gfo neck	6
Jamon Serrano - gfo back leg, aged 12mths	10
Salumi Board selection of cured meats	15
Cajun Chicken Slider w/ tomato, lettuce and aioli	8
Crispy Pork Belly Taco w/ coleslaw	7
Croqueta bacon and chive	6
Meatballs pork & veal meatballs & tomato sugo.....	6
Arancini - ve spinach and parmesan	6
Spicy Potatoes - gfo, v w/ spicy tomato sauce and aioli	5
Chorizo - gfo w/ romesco sauce.....	8
Garlic Mushrooms - gfo, v sauted in garlic & sherry vinegar.....	6
Prawn Skewer - gfo grilled in garlic butter	11
Teriyaki Skewers - gfo grilled marinated chicken	7

BIG eats

Roasted Beet & Charred Cauliflower - ve hommus, witlof, grains and pine nuts	19
800g American Spare Ribs - gfo marinated in jack daniel's paprika & garlic served w/ slaw	38
Pumpkin & Spinach Risotto - ve w/ ancient grains and nuts	21
Pork Belly Salad - vo cabbage, coriander, mint, julienne vegetable and peanut brittle	23
Chicken Rustico - gfo camembert stuffed, wrapped in prosciutto w/ garlic cream sauce & roasted veg	24
Chopped Salad - vo salmon, tofu or chicken w/ sushi rice, edamame beans, ginger, avocado	23
Pasta Salsiccia fusilli tossed with italian pork and fennel sausage, capsicum, chilli	22
Market Fish see staff for details.....	POA
300g Porterhouse - gfo chips, salad & your choice of sauce (garlic prawns add \$6)	32
Beer Battered Fish and Chips salad & tartare sauce	23
House Made Beef Burger lettuce, tomato, beetroot, bacon, egg, tomato chutney.....	22
Schnitzel chicken or beef w/ chips, salad & your choice of sauce (parmigiana / hawaiian add \$2)	23
Salt & Pepper Squid beetroot glaze, chilli oil, chips, salad	25
Lasagne w/ shaved parmesan & salad.....	21

<p>FEED ME UP OPTION</p>	<p>\$35 per person (min 4 people) See staff for full details</p>
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SIDES

Chips 	3
Haloumi Fries 	6
Salad 	3
Vegetables 	5
Sauce mushroom, gravy, dienne or pepper.	2

SWEETS

Plum Crumble w/ vanilla bean icecream.....	10
Coffee Creme w/ toffee shard & coffee icecream	10
Salted Caramel Cake w/ bourbon butterscotch sauce & cinnamon crumble.....	10
Chocolate Brownie w/ chocolate sauce & ice cream	12
Dessert Platter plum crumble, coffee creme & salted caramel cake.....	25

gfo - gluten free optional, vo - vegetarian optional, ve - vegan
Please advise of any allergies as not all ingredients are listed

***\$2 per person Cakeage Fee applies when you bring your own celebration cake*