
MENU

Autumn 2019

SMALL BITES

Sea salt potato crisps	5
Warm marinated Mt. Zero olives	7
Edamame with miso chilli sambal	6
Crispy polenta chips with roasted capsicum and coriander aioli	16
Dips with warm Turkish bread and hazelnut dukkah	14
Swimmer crab with herbed mascarpone, tomato salsa and sourdough	18

FOR A FEW

Blue corn tostadas with prawns, pico de Gallo, lime, chilli and Sriracha aioli	17
Oyster mushroom chips with chilli vinegar	13
Saganaki grilled Kefalograveira cheese, pickled fennel, rocket, hazelnut dukkah and warm bread	17
Barbecued Filipino chicken skewers with chilli and coriander sinamek	18
Cauliflower salad with tahini, alfalfa, herbs and toasted almonds	16
Grazing board - olives, dip, house made pickles, hazelnut dukkah and local charcuterie with warm bread	38
Cheese - selection of three cheeses, walnuts, quince paste and a selection of crackers	50g <i>small</i> 24
	80g <i>large</i> 34

A LITTLE BIGGER

Crispy golden potato pizza, aged cheddar, crisp herbs and truffle oil	17
Pork belly bao with asian slaw salad and hoisin ginger sauce	18
Lobster prawn brioche rolls with celery, chives and wasabi mayonnaise	22
Lamb mole nachos with chimichurri, sour cream and aged cheddar	20