

## SMALL PLATES

<b>*Roasted Assortment of Nuts &amp; Kikones, (V)</b> Lightly spiced crunchy corn & roasted assortment of nuts	\$11
<b>Herb Marinated Warm Victorian Olives (V)</b> Grilled sourdough bread, EVOO aged balsamic vinegar	\$16
<b>Fresh Natural Oysters</b> Locally sourced Pacific oysters, spicy mignonette, lemon	\$4.5 ea
<b>Feta Stuffed Olives</b> Green olives stuffed with feta, blue cheese sauce	\$14
<b>Pumpkin Flower (V)</b> Moroccan flavoured stuffed pumpkin flower, fresh herb, water chestnut and tahini	\$18
<b>Marinated Mushroom</b> Pine nut, crusty sourdough bread, herb sour cream	\$18
<b>Katafi Prawn</b> Prawn wrapped in Katafi pastry, honey chilli dipping sauce	\$22
<b>Soft Shell Crab Taco</b> Piquillo aioli, avocado, slaw, cheese	\$22
<b>Beetroot and Tequila Cured Kingfish</b> Mascarpone, chilli, blood orange	\$22
<b>Lamb Kofka in Pita</b> Eggplant, pomegranate, dukkah	\$19
<b>Pulled Pork Slider</b> Slow cooked pork, homemade hoisin, ash slider, cabbage slaw	\$18
<b>Karaage Chicken</b> Chipotle mayo	\$22

## TO SHARE

<b>Charcuterie Selection</b> Serrano ham, soft chorizo, wild boar & picante salami, Bosquito Manakeesh toast, peach & muscatel chutney, guindillas, herb sour cream	\$29
<b>Australian Cheese Board</b> Mix of brie, blue & cow's milk cheeses, assorted crackers, peppered fig paste, dried apple	\$26

## SOMETHING SWEET

<b>Daily Tasting Plate</b> Trio dessert selection chosen by our Pastry chef. Please ask us for today's selection.	\$12
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*Please advise your server if you have any food allergies, intolerances or dietary requirements.*

**\* Denotes Gluten free item (V) Vegan item**