

SMALL PLATES

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

TO SHARE

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

SOMETHING SWEET

Daily Tasting Plate 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**