

SNACKS

Marinated olives: seasonal herbs, chilli (v, gf) 5

Spiced nuts: cashews, almonds, walnuts, house spice mix (v,gf) **5**

Pork buns: two fluffy buns 9

Chips: rosemary salt, garlic aioli (v,gf) 9.5

Edamame: garlic, chili, rock salt (v,qf) 10

Garlic and herb bread: butter, fresh parmeson (v) 10

Arancini: white and parcini mushrooms, truffle mayonnaise, fresh parmesan (v) 12

Scotch egg: truffle mayonnaise 13

Dumplings: duck, pork, prawn, prawn & chive, vegetarian 2.5

PLATES

Panzanella: tomatoes, bocconcini, basil, olive oil, sourdough croutons balsamic glaze (v) 16

Loaded fries: chilli con carne, cheese, sour cream, chives 17

Crispy chicken brioche burger: leaves, cheese, siracha mayonnaise, side of chips 21

Grilled barramundi: courgette and herb salad, chips, aioli 22

Pork belly: green apple, shaved fennel, rocket, roasted chats 22

BOARDS

Baked brie: walnuts, cranberries, honey, rosemary, crackers (v, gfo) 18.5

Cheese: crackers, dried fruit, quince paste, 3 or 4 cheeses (v, gfo) 34/44

Meat: sopressa, ham, bresaola, hummus, olives, cornichons, toast, small or large (gfo) 25/43