



FOOD MENU



Snacks and Small Plates



Please speak to one of our staff if you have specific dietary requirements

Marinated Olives -\$8-

Salted Mixed Nuts -\$8-

Pork Crackling -\$8-

Hummus Dip with Dukkah and Crackers -\$9-
(gluten free crackers available)

Regular Fries -\$12-
w/ salt, aioli &/or tomato sauce

Charcuterie Share Board (for 2) -\$38-
seasonal selection of cured meats and cheeses, dried fruit, olives, nuts,
chutney, crackers (gluten free crackers available)

Panko Crumbed Cauliflower Bites -\$16-
choice of Sweet & Sour, BBQ, or Buffalo

Italian Meatballs -\$16-
traditional home-made pork & beef meatballs, tomato sauce, parmesan

Chicken Wings (8 pieces) -\$14-
choice of BBQ, Buffalo or Herb/Lemon Pepper

A little bit more...



Soft Tacos

Serve of Two (2) -\$16- Serve of Three (3) -\$20-

Choice of (mix and match available)

cajun barramundi with mango salsa salad and sriracha mayo; or
pulled pork with pineapple slaw and chipotle bbq sauce; or
chilli and lime tofu with avocado crema and pickled red onion

Asian Style Chicken Slaw Salad -\$18-

shredded chicken, cabbage, carrot, fresh herbs, spring onion, crushed
peanuts, sesame peanut dressing

Buttermilk Chicken Burger w/chips -\$20-

southern spiced fried chicken, lettuce, tomato, aioli on a toasted bun

Lamb Tagine with Cous Cous -\$24-

slow-cooked lamb, apricots, almonds, aromatic spices, lemon, couscous,
mint yogurt

SOMETHING SWEET



Mango Macadamia Cheesecake -\$13-

Chocolate Brownie with Choc-Rum Mascarpone Cream -\$13-