

ROASTED & SALTED ALMONDS \$10
(v, GF, DF, N)

Australian almonds | Murray River pink salt

KANGAROO ISLAND MIXED OLIVES \$10
(v, GF, DF)

Frantoio, Leccino, Koroneiki,
Kalamata, Manzanillo and Verdale

PARMESAN FRIES \$10
(V, GF)

Cracked black pepper and parmesan cheese

BREAD & DIPS \$15
(V, N)

Homemade focaccia | Preserved lemon &
black olive tapenade | Smoked eggplant
and feta

TEMPURA KING PRAWNS \$31
Sweet corn puree | Gochujang

KAISERFLEISCH \$25
(DF)

Smoked pork belly | Pickled fennel |
Jalapeno mustard

'CHOOK' & WAFFLE (1, 3 or 5)
(N) \$15/38/53

Korean crispy chicken |
Buttermilk waffle | Kimchi |
Maple syrup | Native dukkah

CHARGRILLED NSW BLACK ANGUS \$30
FLANK

Truffle Bordelaise | Sourdough

BRIE BITES (V) \$20
Poppy seed crusted | Beetroot relish

CRISPY FRIED HAWKESBURY \$20
CALAMARI
Chili & lime dust | Garlic dip

MEDITERRANEAN GRAZING BOARD \$30

Jamon Serrano Gran Reserva

Aged for 18 months

Salami Picante

Calabrian fermented-spicy salami

Manchego Cheese 12 month

Sheep's milk aged for 12 months

French Brie

Cow's milk aged for 6 weeks

Served with mixed olives & crackers

DESSERT

HOT CHOCOLATE LAVA CAKE \$22
(V, GF)

Served with crème fraîche and macerated berries

AFFOGATO \$22
(V, GF, N)

Espresso, vanilla bean ice cream and frangelico