

PARMESAN FRIES (v, gf)	\$10
Cracked black pepper parmesan cheese	
BREAD & DIPS (v, n)	\$15
Homemade focaccia green tahini guacamole	
CRISPY FRIED LOLLIGO SQUID (i)	\$20
Chili & lime dust garlic dip	
VEGETABLE CURRY PUFF (v, vg)	\$24
Golden flaky pastry seasoned vegetables coriander-yuzu chutney	
SUPERFOOD SALAD (v, gf)	\$25
Roasted pumpkin feta orange chickpeas pepitas quinoa pomegranate broccoli *Add chicken or smoked salmon for \$9	
MARGHERITA PIZZA (v)	\$29
Tomato sugo mozzarella basil extra virgin olive oil	
PERI PERI CHICKEN & GUAC BURGER	\$30
Flame-grilled peri peri chicken crisp lettuce fresh tomato guacamole smoky aioli brioche bun served with beer-battered chips	
PEPPERONI PIZZA	\$31
Tomato sugo mozzarella pepperoni oregano	
WAGYU BEEF BURGER	\$32
Crisp lettuce fresh tomato cheddar cheese pickles chipotle bbq sauce brioche bun served with beer-battered chips	

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