



TAPAS

Garlic & herb bread v **\$10**

Choice of bread with olive oil and balsamic dip v **\$10**

Charcoal bread, crusty white bread or seeded bread

Bruschetta **\$16**

w/ prosciutto, fetta, basil, pumpkin pesto, balsamic glaze, extra virgin olive oil

Mixed olives in extra virgin olive oil v GF **\$8**

Antipasto board **\$26**

Cured meats incl prosciutto, salami, chorizo, grilled haloumi olives & crispy baguette

Cheese board v **\$24**

Selection of cheeses a paste or dip & crispy bread baguette

Crispy zucchini flowers v vegan **\$12**

Salt n pepper squid **\$18**

w/ slaw, slivers of red chilli and aioli

Mini softshell crab tacos	\$18
<i>w/ housemade salsa</i>	
Creamy Garlic prawns	\$18
<i>w/ crusty bread (option GF bread)</i>	
Seafood sharing plate	\$46
<i>w/ soft shell crab, garlic prawns, salt n pepper squid, scallops with fries</i>	
Meat Sharing Plate GF	\$42
<i>w/ bite size portion of eye fillet, short ribs, lamb meatballs & beef brisket with fries</i>	
Thai infused chicken meatballs GF	\$18
<i>w/ sweet soy ginger infused sauce</i>	
Marinated lamb & feta flat bread	\$18
<i>w/ beetroot hummus and topped with minted cucumber yogurt</i>	
Short ribs GF	\$28
Lamb Skewers GF	\$28
Sliders	\$16
<i>Beef brisket OR pulled pork option, pickled cabbage and ranch sauce</i>	
Beetroot arancini V vegan (minus goat cheese)	\$16
<i>w/ goats cheese</i>	
Rice paper rolls	\$14
<i>Beef, cucumber and sprouts w/peanut dipping sauce</i>	

Mini veg stack V GF vegan **\$16**

Polenta, eggplant, zucchini, stuffed mushrooms with ricotta parmesan and chives

Chef Salad special GF **\$18**

Every week our chef will create a new and delicious salad

Rainbow Raw Salad V GF vegan **\$16**

Edamame, baby spinach, red cabbage, sweet potato, zucchini, carrot, beetroot and smashed avocado

Risotto V GF vegan **\$28**

Pumpkin, goat's cheese, walnut

SIDES

French fries w/ barbecue aioli V vegan **\$10**

Sweet potato fries w/ ranch V **\$12**

Mixed greens V GF **\$9**

w/ almond slivers sautéed in extra virgin olive oil

DESSERTS **\$16**

CHOC BROWNIE w/ Nutella sauce and ice cream V

CHEESECAKE OF THE WEEK V

STICK DATE PUDDING w/ caramel sauce and ice cream V