

HOUSE FRIES 11

Rosemary salt and tomato sauce

- add aioli 1
- + gluten free available on request (V)

SIDEWINDER FRIES 14 With sour cream & sweet chili (V)

SOURDOUGH BATARD 9

Warm sourdough with a side of cinnamon and honey brown butter + gluten free available on request (VG)

NATURAL OYSTERS 24 6pc / 48 12pc Natural oysters with lemon , celery heart mignonette (GF)

KILPATRICK OYSTERS 30 6pc / 54 12pc Smoked bacon and kilpatrick sauce (GF)

STRACCIATELLA 23

Spiced roasted sweet pumpkin, curry butter sauce on fresh stracciatella cheese with herbs, crispy curry leaves and toasted pine nuts (V / CN / GF) POTATO BRAVAS 15

Twice cooked baby potato with bravas sauce, vegan garlic aioli and herbs + gluten free available on request (VG)

GRAZING PLATTER 34 / 39 / 45 your choice of up to three cheeses

- Papillon Roquefort
- Victorian Six Farms Brie
- Charles Anaud Comte 18 months served with pork rillette, casalingo mild salami, quince paste, pickles, mt. zero olives, grapes, crackers and lavosh + gluten free available on request

DOC'S CHICKEN WINGS 16 6pc / 28 12pc Twice cooked crispy fried wings, tossed with your choice of;

- Homemade coffee BBQ sauce
- Honey garlic soy
- Buffalo sauce

All choices served with creamy ranch dipping sauce

+ gluten free available on request (CN)

V - vegetarian / GF - gluten free / ND - no dairy / CN - contains nuts

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and seafood. Please advise our team of any dietary requirements. We will endeavor to accommodate your dietary needs; however, we cannot be held responsible for traces of allergens. Please note that a 1.5% applies to all credit card transactions. A 10% surcharge applies on Sundays and 20% surcharge applies on public holidays.



