

SMALL PLATES

- LIGURIAN OLIVES** *marinated in oregano and lemon*
- LA BOQUERIA CHORIZO**, *marinated grape tomatoes, basil & warm toast*
- GRILLED CIABATTA**, *with babaganoush and Egyptian dukkah*
- BBQ LOCAL PRAWNS**, *chimmi churi & ouzu mayonnaise*
- MARINATED BEETROOT SALAD**, *Persian feta, toasted pinenuts*
- REVERSE CAULIFLOWER CHEESE ...?**
- SOUTH AUSTRALIAN CLAMS** *crispy Jamon, white wine, garlic and parsley & mopping up bread*
- EGYPTIAN LAMB SHISHKAS**, *grilled haloumi, honey yoghurt and tabouleh*
- COCONUT MUSSELS**, *Tiger beer and chilli jam*
- NEW SEASON FIGS**, *on toasted ciabatta, shaved jamon, marinated Meredith feta, wild rocket & vincotto*
- PRESSED DUCK & WILD MUSHROOM TERRINE** *cornichons, hot toast, parsley & shallot salad*
- SWEETCORN & CHIVE FRITTERS** *marinated grape tomatoes, basil & warm toast*
- BATTERED ZUCCHINI FLOWERS**, *oozing crab and ricotta on celeriac remoulade*
- BANG BANG CHICKEN SALAD**, *with peanut and green chilli dressing*
- GRILLED PORTABELLO MUSHROOMS**, *with goats curd, gremolata*
- BBQ PERI PERI QUAIL** *with salsa fresca*

DESSERTS

- ICED COLD MILK & CEREAL**, *with summer raspberries* 8
- POKY STICKS**, *with molten chocolate and hazelnut praline* 8
- BUTTERMILK PANNACOTTA**, *with rhubarb, and chocolate crunchies* 11
- SUMMER FRUITS**, *their jube jubes and their sorbets* 12.50
- MACARON FLAVOURS**, ... *think peanut butter, blueberry pancake, cinnamon doughnut, tropical fruit punch....* 3.20 ea

SAVOURY CHEESE

- GRILLED HEIDI FARM GRUYERE TOASTIE** 8
- GORGONZOLA ARANCINI**, *with pear agrodolce* 12

Head Chef - Jamie Skinner

PLEASE NOTE A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

Parents and Guardians -For the safety and comfort of all guests we request that children remain seated and supervised at all times.

CHEESE

- 8 All served with fresh and dried fruit, quince paste, crackers and toast.
 - 12
 - 9
 - 12 **MAURI GORGONZOLA PICCANTE, LOMBARDY, ITALY**
 - 12 *Dense, creamy texture with a hint of salty acidity*
 - 18 *which provides a perfect balance to the very*
 - 18 *distinctive 'piccante' blue mould flavours*
 - 14
 - 12 **SAO MIGUEL, COW'S MILK, SAO JORGE, SPAIN**
 - 16 *Matured for over a year, its' hard, slightly crumbly*
 - 16 *texture has a sweet but piquant finish*
 - 8
 - 16 **FROMAGER D'AFFINOIS, COW'S MILK, FRANCE**
 - 14 *This mild, buttery flavoured cheese has a sweetness*
 - 12 *that goes very well with champagne and fresh fruit*
 - 14
- 1 cheese - 12 2 cheeses - 19 3 cheeses - 26

