

FOOD MENU



DESIGNED TO BE SHARED WITH FRIENDS

Focaccia w/ Herb & Roast Garlic Butter (V, Vg)	6pp
Potato Scallops w/ Taramasalata & Smoked Fish Roe (GF)	15
Coal Grilled King Prawns 3pc w/ Nduja & Preserved Lemon Butter (GFO)	22
Grilled Wagyu Skewers 2pc w/ Olive & Currant Salsa (GF, DF)	20
Roast Courgettes w/ Labneh & Bulls Horn Peppers (GF)	14
Vanilla Buffalo Burrata w/ Beetroot, Sherry Vinaigrette & Walnuts (GF, V)	22
Patatas Bravas w/ Manchego (V)	12
Grilled Chicken, Leek & Truffle Terrine w/ Focaccia	14

CHARCUTERIE & CHEESE

Charcuterie Platter (GFO) Finochiatta Fennel Salami, Serrano Ham, Black Truffle & Squid Ink Salami, Triple Brie, Iberico, Focaccia, Olives & Fig Jam	45
Finocchiata Fennel Salami (NSW)	14
Jamon Serrano (Spain)	17
Saison Black Truffle & Squid Ink Salami (QLD)	18
Manchego Iberico (Spain)	15
Adelaide Hills Triple Brie (SA)	14
Bleu D'Auvergne Blue (France)	15

SOMETHING SWEET

Chocolate Semifreddo w/ Hazelnut Crumb & Strawberry	12
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