

FOOD MENU



DESIGNED TO BE SHARED WITH FRIENDS

House Baked Focaccia Herb & Roast Garlic Butter (V, VgO)	6pp
Potato Scallops Chives, Taramasalata & Smoked Salmon Roe (GF)	15
Coal Grilled Australian King Prawns 3pc Nduja & Preserved Lemon Butter (GFO)	22
Grilled Wagyu Skewers 2pc Olive, Currant & Oregano Salsa (GF, DF)	20
Maple Glazed Sweet Potato Goat's Curd, Pepita Dukkah (V)	13
Roast Courgettes & Yellow Squash Labneh & Bulls Horn Peppers (GF)	14
Vanilla Buffalo Burrata Beetroot, Sherry Vinaigrette & Walnuts (GF, V)	19
Patatas Bravas Roast Capsicum & Grana Padano (V)	12

CHARCUTERIE & CHEESE

Charcuterie Platter (GFO) - Ideal for 1-2 people Finocchionna Fennel Salami, Serrano Jamon, Black Truffle & Squid Ink Salami, Triple Brie, English Vintage Cheddar, Focaccia, Olives, Walnuts, Fruit & Fig Jam	30
Finocchiata Fennel Salami (NSW)	14
Jamon Serrano (Spain)	14
Saison Black Truffle & Squid Ink Salami (QLD)	16
English Farmhouse Vintage Cheddar (UK)	15
Adelaide Hills Triple Brie (SA)	14
Gorgonzola Blue DOP (Italy)	15

SOMETHING SWEET

Chocolate Semifreddo w/ Hazelnut Crumb & Strawberry	12
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