



SOMETHING TO SHARE (OR NOT)

Confit Duck & Cabbage Spring Rolls <i>w/ Sweet Soy & Lime Dipping Sauce (2) (LF)</i>	9.5
Naan Bread <i>w/ Horseradish Scented Hung Yoghurt & Hommus (V)</i>	12.5
Stone Baked Artisan Sourdough <i>w/ Smoked Truffle Butter (V)</i>	12.5
Buffalo Chorizo, Mushroom & Olive Pizza	15
Smoked Cheddar & Pumpkin Arancini <i>w/ Aioli (V)</i>	17.5
Crispy Spiced Chicken Strips <i>w/ Garlic & Sriracha Dressing, Cipollini Onion & Winter Leaves (GF/LF)</i>	17.5
Grilled Turkish Bread <i>w/ Mushroom Pate & House Made Dukkha (V)</i>	18.5
Baked Double Cream Brie <i>w/ Chef's Chorizo Jam & Braised Quince</i>	18.5
Crispy Spiced Shredded Brisket <i>w/ Kimchi & Sriracha (GF/LF)</i>	18.5
Roasted Pork Belly <i>w/ Pickled Kohlrabi & Japanese Dressing (GF/LF)</i>	19.5
Seared Prawns in a Thai Coconut Reduction <i>w/ Saffron Rice (GF/LF)</i>	19.5
Chef's Selection Of Artisan Cheeses <i>w/ Accompaniments For 2</i>	34
Potato Chips <i>w/ Chefs' Seasoning & Roasted Garlic Aioli (LF)</i>	Sml 8 Lge 14
Carrot, Parsnip & Beetroot Chips <i>w/ Truffle Aioli (GF/LF)</i>	Sml 8 Lge 14
Haloumi Fries <i>w/ Sriracha & Roasted Garlic Aioli (GF)</i>	Sml 8 Lge 14

SOMETHING SWEET

Trio Of Artisan Gelato (V/GF)	14
White Chocolate Crème Caramel <i>w/ Winter Berry Compote (GF)</i>	17
Chef's Own Sticky Date Pudding <i>w/ Butterscotch Sauce & Vanilla Gelato</i>	17
Cinnamon Dusted Bao Doughnuts <i>w/ Peanut, Caramel & Pashmak</i>	17

(GF) Gluten Free (V) Vegetarian (LF) Lactose Free
(GF*) Gluten Free Optional when advised

(Whilst we are happy to split your bill, please note a \$1 surcharge will apply per card transaction.)