

Food

OYSTERS

available in 3, 6, or 12

served natural

\$5 each

bloody mary granita

\$6 each

tempura

\$6 each

PRAWN COCKTAIL

\$24

market fresh prawns, marie rose sauce and cos lettuce

CHARCUTERIE PLATTER

\$34

cured meats, cheese, olives, dip

CHEESE PLATE

2 cheeses

\$18

3 cheeses

\$28

DIPS AND BREAD

\$16

house made babaghanous and taramaslata, with flatbread

GRILLED MEXICAN CORN (ELOTE) 3 per serve

\$10

chilli, lime coriander, topped with parmesan cheese

HALOUMI CHEESE

\$13

pan fried with lemon

FRIES

\$11

porcini salt, truffle mayo

SAUSAGE ROLLS 3 per serve

\$16

house made, pork and fennel, smoky tomato relish

CRISPY FRIED CALAMARI

\$18

herb mayo, lemon

Food

PUMPKIN ARANCINI BALLS 3 per serve \$18
pumpkin, caramalised onion, fetta

CHARGRILLED OCTOPUS SKEWERS 3 per serve \$20
moroccan spiced octopus, tahini remoulade

BRISKET BUNS 3 per serve \$24
beef brisket, kimchi kewpie mayo in bayo buns

CHARGRILLED LAMB CUTLETS 3 per serve \$32
french cut lamb cutlets, fetta salad, garlic rosemary sauce

WHITE ASPARUGUS 6 spears \$18
served with tarragon sauce

HOUSE MADE CHICKEN TORTELLONI \$28
parmesan sauce and sage

SOFT SHELL TACO 3 serves \$28
beef, fish, or chicken with all the condiments to make your own

DESSERT

WARM DOUGHNUTS \$18
with chocolate dipping sauce

LEMON TART \$16
with cream

STRAWBERRY TRIFLE \$18