



FOOD MENU

Baked Crispy Potato Wedges 9

Served with Sour Cream & Sweet Chili Sauces (V/NF/DF)

Crispy Calamari Rings 15

Lemon & Herb Aioli

Halloumi Slider 8

Brioche Bun, Tomato Relish, Lettuce, Tomato, Cheese (V)

Prawn Slider 10

Brioche Bun, Paprika & Peppercorn Aioli, Fresh Slaw

Trio of Dips Half: 9 | Full: 18

Hummus, Tzatziki, Baba Ghanoush & Pita Bread (NF)

Korean Fried Chicken Wings 12

House Made Sauce, Peanuts, Sesame

Pacific Plate Oysters Each: 6 | ½ Dozen: 28

Nam Jim Dressing or Lemon Wedges (GF/DF/NF)

Edamame 5

Soy & Sesame Seeds (NF/DF/GF)

Pork Bao 22

Char Siu Pork & Wasabi Slaw (NF/DF)

Please advise of any dietary requirements or allergies.
An additional surcharge of 15% will apply on Public Holidays.
We thank you for your understanding.



FOOD MENU

Charcuterie Board **Each: 10 | All: 28**

Served with Tomato Relish, Crackers, Pickled Wild Mushroom, Taggiasche Olives

Prosciutto: Processed and matured in San Daniele del Friuli. Matured on the bone for a minimum of 16 months, with a strong fragrance and a sweet, delicate taste. **Origin:** Italy

Serrano: Matured on the bone for 18 months – a deeper colour, dense texture and savoury flavour
Origin: Spain

Truffle & Squid Ink Salami: Incorporated carefully with hand cut pork fat and whole muscle. Aged in a natural casing for 3-4 months.
Origin: Australia

Cheese Tasting **Each: 10 | All: 28**

Served with Assorted Condiments, Crackers & Rustic Grissini

Brilliat Savarin: Soft ripened triple cream cheese, named after the famous 18th century French food writer of the same name.
Milk: Cow **Origin:** France

Tomme De Chevre: Semi hard cheese produced using pasteurised milk from the Saanen goat. The flavour is mild but buttery rich and nutty.
Milk: Goat **Origin:** France

Berry's Creek Riverine Blue Cheese: The only buffalo milk made blue cheese in Australia and one of only a handful made on the planet – the super smooth, creamy and delicate texture is the highlight.
Milk: Buffalo **Origin:** Australia

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