

Nibbles

Marinated Olives *(gf, df, nf)* **\$9**

Toolunka Tuscan olives marinated in lemon, garlic, rosemary, eschalots and chilli served with smoked salt

Mixed Spiced Nuts *(gf, vegan)* **\$9**

Almonds, walnuts and cashews roasted with cumin, coriander and chilli, blended with maple syrup, pumpkin and sunflower seeds

Sticky Lemongrass Wings (x2) *(gf)* **\$10**

Chicken wings basted & coated with lemongrass, chilli and garlic served with sweet soy sauce.

Dumplings (x3)

Served with fried onion, coriander and a soy and black vinegar dipping sauce. Your choice of either:

- Bok Choy & Chive *(vegan)*
- Prawn

\$9
\$10

Like the look of a few of these?

Order any combination of 3 and we can bundle them up together

\$27

Place food orders and pay at the bar.
Last orders: Tue-Thur 8.30pm, Sat 9.00pm
Sun 7.30pm

Starters

BBQ Beef Sliders (x2) **\$14**

Slow cooked beef with house made BBQ sauce, caramelised onions and pickled slaw in a brioche bun.

Three Dips *(vegan, gf on request)* **\$14**

Served with house made flatbread

- Savoury beetroot, balsamic and chocolate
- Sweet potato, caraway and crystalised ginger
- Eggplant, tahini, and confit garlic

Pork Rillettes *(gf on request)* **\$15**

Thick, rustic, savoury spread of pork and chicken served with house made flat bread. Prepared using a French slow cooking preservation method, akin to confit

Almond Cheese *(gf/vegan)* **\$16**

Cheese made with almonds, garlic and fresh herbs, lightly smoked with applewood

Mushroom Pâté *(gf/vego)* **\$16**

Mushroom medley and creamy mascarpone blended with shallots, thyme and truffle oil

Extra bread or crackers? **\$2**

All dishes (not incl. sliders) are served with flat bread or crackers, but if you need a little bit extra

Like the look of a few of these? **\$42**

Order any combination of 3 and we can bundle them up together

Mains Menu



Sticky Lemongrass Wings (x4) *(gf)*

Chicken wings roasted and coated with lemongrass, chilli, garlic, honey and soy reduction.

\$19

BBQ Beef Sliders (x3) *(nf)*

Slow cooked beef with house made BBQ sauce, caramelised onions and pickled slaw in a brioche bun

\$20

Dumplings (x6)

Steamed and topped with fried onion, coriander and a soy and black vinegar dipping sauce. Your choice of either:

- Bok Choy & Chive *(vegan)*
- Prawn

\$17
\$18

Pizza

(gf base +\$4, vegan cheese +\$4)

Margherita *(vego, vegan on request)*

Basil, mozzarella, fior de latte, passata drizzled with basil oil

\$20

Pepperoni

Passata, pepperoni, mozzarella, fresh rocket drizzled with chilli oil

\$20

Broccolini *(vego, vegan on request)*

Charred zesty broccolini, mozzarella, red onion, confit garlic with a basil and rocket pesto

\$22

Zucchini and Pistachio *(vegan)*

Pistachio crumb base, topped with zucchini, garlic confit and wilted cavolo nero

\$22

Goats Cheese Soufflé *(vego)*

Twice baked goat's cheese souffle served in creamy leek and thyme sauce

\$24

Nduja Cassoulet *(gf)*

Spicy Nduja sausage, pork shoulder and cannellini beans slow cooked with thyme and fennel into a rich stew topped with herbed breadcrumbs

\$21

Pumpkin, Greens and Beans *(gf, vegan)*

Pumpkin roasted with maple and thyme served with charred silver beet, garlic slivers on a cannellini bean and confit garlic puree with a citrus sauce

\$20

Extras

Side Salad

Baby cos, capers, fennel and vinaigrette

\$5

House Made Flat Bread *(vegan)*

\$2

House Made Crackers *(gf, vegan)*

\$2

Allergen notice: Every precaution is taken to produce allergen free meals however there remains the potential for trace allergens in the work environment and supplied ingredients.

If you are susceptible to strong allergic reactions, please advise staff when making menu selections.