

## **SMALL SHARE Warm Nuts** 8 **Fish Tacos** Smoked almonds, spiced cashews (gf, veg) Spiced tortillas, battered white fish, coleslaw, pickles, dill aioli, corn, lime (nf) **Local Olives Beef Sliders** Roasted peppers, feta (veg, gf, nf) Angus beef patty, melted cheese, pickles, ketchup, mustard aioli, brioche buns (nf) **Turkish Bread** 12 Duo of dips (v) **Outback Sandwich** 20 Wild thyme marinated beef, bush tomato chutney, **Signature Fries** 12 caramelized onion, lemon myrtle aioli, roquette, Parmesan and truffle with aioli (v, nf) Aussie Jack cheese, damper bun (nf) **Cauliflower Popcorn** 15 **Chicken Skewers** 20 Gochujang aioli (v) Chicken thighs marinated in spiced soy glaze, coleslaw, sesame, spicy aioli **Pumpkin Arancini** 15 Sundried tomato pesto, feta (veg) **Seafood Skewers** 25 Sustainably sourced fresh prawns, local octopus, **Prawn Cigars** 16 fennel salad, dill emulsion, blood orange pearls Sesame aioli (gf, nf) 55 The Grazer STONE BAKED PIZZAS Prosciutto di Parma, salumi finochiona, local triple cream brie, semi-cured Manchego, Served on a 12 inch tomato base fruit paste, dried fruit, muscatels, mixed olives, selection of pickles, crisps, dip, Turkish bread **Local Burrata** Fresh basil, herb oil Free-Range Chicken **GF** - Gluten Free **NF** - Nut Free **Veg** - Vegan **V** - Vegetarian Peppers, onions, wild mushrooms, smoky BBQ All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special Prosciutto Di Parma dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Dried figs, caramelized onion, roquette Our menu is subject to change based on supplier **Prawn & Chorizo** availability. Please note that a merchant service fee of 2% will be applied to all credit card transactions and a 15% Dill aioli, Manchego

public holiday surcharge applies.