

## SMALL

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| <b>Warm Nuts</b><br><i>Smoked almonds, spiced cashews (gf, veg)</i>      | 8  |
| <b>Local Olives</b><br><i>Roasted peppers, feta (veg, gf, nf)</i>        | 8  |
| <b>Turkish Bread</b><br><i>Duo of dips (v)</i>                           | 12 |
| <b>Signature Fries</b><br><i>Parmesan and truffle with aioli (v, nf)</i> | 12 |
| <b>Cauliflower Popcorn</b><br><i>Gochujang aioli (v)</i>                 | 15 |
| <b>Pumpkin Arancini</b><br><i>Sundried tomato pesto, feta (veg)</i>      | 15 |
| <b>Prawn Cigars</b><br><i>Sesame aioli</i>                               | 16 |

## STONE BAKED PIZZAS

*Served on a 12 inch tomato base*

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| <b>Local Burrata</b><br><i>Fresh basil, herb oil</i>                           | 25 |
| <b>Free-Range Chicken</b><br><i>Peppers, onions, wild mushrooms, smoky BBQ</i> | 29 |
| <b>Prosciutto Di Parma</b><br><i>Dried figs, caramelized onion, roquette</i>   | 29 |
| <b>Prawn &amp; Chorizo</b><br><i>Dill aioli, Manchego</i>                      | 30 |

## SHARE

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| <b>Fish Tacos</b><br><i>Spiced tortillas, battered white fish, coleslaw, pickles, dill aioli, corn, lime (nf)</i>  | 20 |
| <b>Beef Sliders</b><br><i>Angus beef patty, melted cheese, pickles, ketchup, mustard aioli, brioche buns (nf)</i>  | 20 |
| <b>Outback Sandwich</b><br><i>Wild thyme marinated beef, bush tomato chutney, caramelized onion, lemon myrtle aioli, roquette, Aussie Jack cheese, damper bun (nf)</i> | 20 |
| <b>Chicken Skewers</b><br><i>Chicken thighs marinated in honey and spiced soy glaze, coleslaw, sesame, spicy aioli</i>   | 20 |
| <b>Seafood Skewers</b><br><i>Sustainably sourced fresh prawns, local octopus, fennel salad, dill emulsion, blood orange pearls (gf, nf)</i>                            | 25 |

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| <b>The Grazer</b><br><i>Prosciutto di Parma, salumi finochiona, local triple cream brie, semi-cured Manchego, fruit paste, dried fruit, muscatels, mixed olives, selection of pickles, crisps, dip, Turkish bread</i> | 55 |
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GF - Gluten Free   NF - Nut Free   Veg - Vegan   V - Vegetarian

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Our menu is subject to change based on supplier availability. Please note that a merchant service fee of 2% will be applied to all credit card transactions and a 15% public holiday surcharge applies.