



Deathkorn 1.0

“FEAR THE REAPER” buttered popcorn coated in our XXX housemade hot sauce of habanero, scorpion and Carolina reaper chillies.

Not for the faint hearted

4

Mixed Marinated Olives

with lemon zest and fresh rosemary

6

Grilled Calamari

marinated in chilli, garlic and fresh herbs

14

Seared Scallops

slow braised lentils and finely diced root vegetables topped with seared scallops and a drizzle of extra virgin olive oil

17

Buffalo Mozzarella

with traditional panzanella salad

17.5

Mediterranean Pizza

Spanish sardines, capers, roasted peppers, red onion, Ligurian olives and mozzarella, finished with continental parsley and olive oil

18.5

* Please be advised all the olives are not pitted *



Steak Cut Chips

with Chimichurri aioli

7

Sweet Potato Wedges

with chive crème fraîche

8.5

Arancini Rice Balls

filled with Italian tallegio cheese

10.5

Southern Pulled Pork Burger

mild chipotle dressed slaw, pickles, cheese and apple cider onion jam, served in a seeded black brioche bun and potato crisps

16

Charcuterie Board

Chef's selection of cold meats, shredded confit chicken, saffron pickled cauliflower, assorted condiments and toasted ciabatta

25





Classic Argentinian Empanada (Each)

Choice of:

- *Chicken breast, onion, capsicum and curry*
- *Spinach, mushroom, parmesan and mozzarella*

5.5

Crispy Fried Chicken

served with our in house hot sauce

14

Lemon Pepper Fish Burger

*spanish onion, pickled radish, house-made tartare
and served in a brioche bun with potato crisps*

16.5

House Made Sausage Roll

*beef sausage roll in a flaky puff pastry, served with
a tomato and currant relish*

16.5



CHEESE SELECTIONS

All cheeses served at 100 gram portions being served with
house accompaniments

Gorgonzola Piccantificato

*A veined Italian blue cheese, made from unskimmed
cow's milk with mild chilli*

13.5

Guinness Stout Cheddar

*A creamy semi-hard Irish cheddar lined with
Guinness stout beer from Dublin*

14

Fromager D'affinois

*French double-cream soft brie made with cows milk.
It has a mild, soft buttery flavour*

14.5

DESSERTS

Glazed Pineapple & Dark Chocolate Mousse

*4 hours slow glazed rich and sticky pineapple quarter paired with
70% dark chocolate mousse spiked with brandy and cointreau,
topped with crushed macadamia nuts*

16.5

Tarte Au Citron

*Vanilla tart shell piped with zesty lemon curd, smooth meringue & a
praline choux pastry*

13.5

