



# FOOD MENU

<b>House smoked beef jerky</b>	9.5
<b>Buffalo chicken ribs:</b> with blue cheese sauce and hot sauce <b>GF**</b>	15
<b>Red miso &amp; beer marinated lamb ribs:</b> with Soy ginger mayonnaise and lotus root crisps <b>GF**</b>	18.5
<b>Grilled calamari:</b> marinated in garlic, herb and chilli <b>GF, DF</b>	14
<b>Peking duck and porcini arancini:</b> with hoisin sauce and roasted garlic aioli	16
<b>Premium canned Tuna belly in olive oil:</b>	
Crostini, fresh lemon, pickled garlic and green peppers. Serves 2 <b>DF</b>	17
Gluten free option available + \$ 4	
<b>Amelia canned garfish:</b>	
Crostini, fresh lemon, pickled garlic and green peppers. Serves 2 <b>DF</b>	14
Gluten free option available + \$ 4	
<b>Green papaya salad:</b> Nuoc cham dressed shredded cabbage, carrot, onion, cherry tomato, fried shallots and sesame seeds. Topped with crushed macadamia nuts <b>GF, DF</b>	9.5

**GF: GLUTEN FREE | DF: DAIRY FREE | V: VEGETARIAN | VE: VEGAN | ALL ITEMS WITH \*\* CONTAIN TRACES, LET US KNOW FOR ANY ALLERGIES**



<b>Zucchini and lemon arancini:</b> stuffed with Fontina cheese served on roasted garlic aioli <b>V</b>	13.5
<b>Tossed greens:</b> Broccoli, zucchini and green beans tossed with mushroom soy, toasted sesame and mild chilli <b>DF**,V**, VE**</b>	9.5
<b>Sweet potato wedges:</b> served with sweet chilli over sour cream <b>V**, VE**</b>	9.5
<b>Water-Sliders:</b> Please ask our friendly staff for the current option	15
<b>Spiced chips:</b> with Chimichurri aioli <b>GF**, DF**, V**, VE**</b>	8

## PIZZAS

### Margarita

Tomato base, mozzarella, cherry tomato, fior di latte , fresh basil **V** 15

### Nduja sausage

Bianche base, mozzarella, wild mushrooms, turnip tops, chilli flakes and truffle oil 18

### Vegetarian

Broccoli pesto base, mozzarella, pumpkin, roasted peppers, chilli, fresh bocconcini **V** 17

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## CHEESE SELECTION

50 grams served with lavosh and quince paste

**1 cheese \$ 11 | 3 cheeses \$ 27**

Gluten free option available +\$ 4

**Le Roi Roquefort**, Ewe, Blue, France **V**

**Le Délice de Bourgogne**, Cow, Triple brie, France **V**

**Cabot Vintage**, Cow, Cheddar, USA **V**

## CHARCUTERIE

**Selection of 1 - \$ 13 | Selection of 2 - \$ 23 | Selection of 3 - \$ 31 | Selection of 4 - \$ 37**

All served with pickled vegetables and grissini

Gluten free option available + \$ 4

**Felino salami**, Fermented, mild, Italy **DF**

**Prosciutto**, San Francesco, Modena, Italy **DF**

**Hot salami**, Fermented, Local **DF**

**Pancetta**, Black pepper dusted cured, Local **DF**

## PLOUGHMAN'S PLATTER

Chef's selection of cheeses and cold cuts, accompanied by pickled vegetables, , crisp breads and condiments

**Serves 2:**

1 cold cut and 1 cheese: \$ 24 | Gluten free option available + \$ 4

**Serves 4:**

2 cold cuts and 2 cheeses: \$ 45 | Gluten free option available + \$ 8

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