



TO START.

GUAC & CORN CHIPS GF-V 8

MIXED VEGETABLE CRISPS GF-V-VG 7
with a spiced seasoning

WARM THYME & GARLIC OLIVE & FETA BOWL V OR VG; NO FETA 10
Local Parafield Organic Table Olives, marinated with thyme & garlic with feta

ZUCCHINI FRIES 9
with bacon salt

TO SHARE.

CARAMELISED ONION COB LOAF (V) 15
Perfect to share or just keep all to yourself!

CHEESE & BACON COB LOAF 15
Perfect to share or just keep all to yourself!

BAKED BRIE 12
with walnuts, honey and bread crisps

SMALL GRAZING BOARD 35
Selection of seasonal fruits, hard & soft cheese, olives, cured meats, crisp breads & dips
Serves 3-4

LARGE GRAZING BOARD 65
Selection of seasonal fruits, hard & soft cheese, olives, cured meats, crisp breads & dips,
Serves 6-8

GF: GLUTEN FREE V: VEGETARIAN VG: VEGAN
We accommodate for most dietary requirements please ask our staff upon ordering



SMALL EATS.

STICKY BEER-GLAZED CHORIZO 12

TOMATO & BASIL ARANCINI (x4) V 15

with mozzarella and a rich Neapolitan sauce

STEAMED PORK WONTONS 14

with plum sauce

ROASTED SWEET POTATO V-GF 14

with whipped feta, pomegranate & fig

HOI SIN DUCK BAO BUNS (x3) 16

with cucumber, shallots & crispy noodles

TRIO OF BRUSCHETTA 15

- 1. Tomato & basil with Persian feta & balsamic glaze*
- 2. Olive tapenade, char grilled capsicum, black pepper & truffle oil*
- 3. Prosciutto, pear & ricotta with a date molasses*

STICKY MAPLE BOURBON PORK BELLY BITES (x6) GF 16

6 Hour slow cooked pork belly with a sticky bourbon & maple glaze

BAKED CAMEMBERT 15

wrapped in maple glazed prosciutto and cranberries

TRIO OF CHEESEBURGER SLIDERS 14

with tempura battered baby dill pickle

LOADED POTATO SKINS 14

with guacamole, cherry tomatoes, bacon & sour cream

Add cheese: \$2

Want a little spice? Ask for chili salt!

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LARGE EATS.

BEER & ROSEMARY BRAISED BEEF FILLET 30

slow-cooked for 6 hours, with sweet potato mash & charred onions

ROASTED PORK BELLY GF 30

with polenta, oven baked cherry tomatoes & an apple cider jus

HUMPTY DOO BARRAMUNDI FILLET GF 32

with sage capers, lemon pepper butter, garlic asparagus, bok choy & baby carrots

SPICED SWEET POTATO SALAD v, VG, GF 22

with avocado, chickpeas, pearl barley, sweet corn, capsicum & green dressing

CRISPY DUCK SALAD GF 28

with noodles and a plum and ginger glaze

SWEET EATS.

HOUSE MADE WAFFLES 15

with ice cream, whipped cream & your choice of maple syrup, caramel sauce or chocolate sauce

STICKY DATE PUDDING 12

with ice cream & whipped cream

WARM CHOCOLATE MUD CAKE 14

with ice cream & whipped cream

HOUSE-MADE PASSIONFRUIT ICE CREAM (GF) 12

with lime syrup & raspberries

KIT KAT FRIES 14

with cookies and cream ice cream, house-made honeycomb & chocolate sauce

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