

Today's Menu

SMALL PLATES

Warmed local olives infused with herb oil & freshly baked sourdough 8

Dukkah crusted oven baked brie accompanied with sourdough crackers 13

Pork & chicken house made dumplings (4) with a szechuan chilli sauce 15

Japanese karaage chicken with aioli & sticky sweet soy sauce 15 (main 20)

Local pulled lamb croquettes with spiced aioli & pear infused jelly 15

Deep fried chips basket with aioli & sauce 8 (GFO)

Roast Pumpkin with feta, fresh herbs & Balsamic Glaze 12 (V, Vgo, GF)

Pork belly bao buns (2) with cucumber, aioli & asian herbs 12

SHARING PLATES

Cheese Board - 3 cheeses, olives, preserved jam, fresh fruit & veg with assorted crackers 35 (GFO)

Vegan Board - Fresh fruit & veg, house made falafels, charred seasonal veg, 2 house made hummus, olives with crackers 30 (GFO)

Tasting Board - 3 cheeses, olives, sliced roast meats, chicken & pistachio terrine, 2 house made hummus, local preserves, fresh fruit & veg with crackers 60 (GFO)

KIDS MEALS

Kids sausage roll & chips basket 12

Fresh fruit & chips board 14

Kids ice-cream - with sprinkles 5

**Please place your order
at the Bar & let us know
your table number.**

DESSERTS

Home made Cakes (slice) served with fresh berries & cream 10
(ask staff for the selection)

Hot Drinks

Cappa, Latte, Mocha, Chai, Espresso, Iced Coffee, Hot
Chocolate, Iced Chocolate Reg 4.50 Large 5

Peppermint, Jasmine, French Earl Grey, English Breakfast
Reg 4.50 Large 5



"Specials Board" - At Bar (take a pic)