

AFTERNOON MENU

MARINATED OLIVES | \$7 (v) (gf)

FRIES | \$12.5

POLENTA CHIPS | \$16 Aioli (v) (gfo)

ECLECTIC YUM CHA | \$28

A selection of pork and chicken dumplings, vegetarian spring roll, prawn toast, dipping sauces.

HALLOUMI | \$11

Grilled halloumi, baby figs, honey. (v) (gf)

LAMB SKEWER | \$11 each

Arrosticini spices, sumac yoghurt. (gf)

PRAWN COCKTAIL | \$24

Avocado mousse, cocktail sauce, cos (gf)

SPANNER CRAB & ZUCCHINI LINGUINE | \$38

Spanner crab, chilli, garlic, zucchini, extra virgin olive oil, Pangrattato.

CHEESE SERVICE | \$38

Selection of cheeses served with honeycomb, fruit bread and lavosh.

(Suitable to share) (gfo)

PLOUGMANS PLATTER | \$45

A selection of cheeses, cured meats served with condiments, breads and lavosh.

(Suitable to share) (gfo)



(v) Vegetarian (gf) Gluten Friendly (vg) Vegan (gfo) gluten friendly option (vgo) vegan option.

Please inform staff if you have any food allergies or dietary requirements | Public Holiday Surcharge 15%

