

THE MENU

BAR SERVINGS

- 10 | SOURDOUGH, SEASONAL BUTTER
- 7 | SOURDOUGH, OIL, BALSAMIC
- 9 | SQUID INK TRUFFLE SALAMI PLATE (GF)
- 10 | PROSCIUTTO PLATE (GF)
- 15 | CHICKEN PATE & SOURDOUGH
- 17 | MUSHROOM PATE & SOURDOUGH
- 10 | AUSTRALIAN BRIE, PICKLED ACCOMPANIMENT, GF CRACKERS (GF)
- 11 | AUSTRALIAN BLUE, PICKLED ACCOMPANIMENT, GF CRACKERS (GF)
- 12 | DEEP-FRIED CRUSTED OLIVES, ZESTY AIOLI
- 8 | KALAMATA MIXED OLIVES (GF)

FRESH SERVINGS

- 18 | BLACK TOMATOES, BOCCONCINI AND BASIL OIL (VEGE)(GF)
- 16 | HOUSE PICKLED BEETROOT, COW'S FETA, BUTTER PINE NUTS AND DILL (VEGE) (GF)
- 17 | RADICCHIO TOSSED IN SEEDED MUSTARD VINAIGRETTE WITH WALNUTS (VEGAN) (GF)
- 16 | DEEP-FRIED EGGPLANT WITH ZESTY AIOLI (VEGE)

PROTEIN SERVINGS

- 29 | MAPLE SOY GLAZED TOFU WITH CITRUS CHARDONNAY REDUCTION AND SOY-BASTED BOK CHOY (VEGAN)
- 33 | SAGE STUFFED CHICKEN WRAPPED IN PROSCIUTTO, CITRUS OIL DRESSED BROCCOLINI (GF)
- 35 | BLACK BEAN SOY MARINATED BEEF SERVED ON A BEETROOT KRAUT WITH A SHIRAZ SAUCE & CHEDDAR CRACKER
- 32 | MUSSELS & FRIES WITH CHERRY TOMATO, GARLIC & CORIANDER BASE (GF)