



MENU



TAPAS

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|---|-----------|
| Sourdough w/ xtra virgin olive oil & balsamic [V] | 7 |
| Ciabatta bread & dips [V] | 11 |
| Marinated olives w/ fetta & grissini [V] | 9 |
| Coconut crumbed prawns w/ mango mayo dipping sauce | 19 |
| Moroccan lamb cutlets w/ charred eggplant puree | 18 |
| Roasted vegetable arancini w/ aioli [V] | 15 |
| Haloumi w/ watermelon & basil [V] | 12 |
| Prawn, crab, lobster ravioli w/ capers & a chilli cream reduction | 18 |
| Grilled vegetable platter w/ hummus & sourdough [V] | 18 |
| Buffalo chicken wings w/ aioli | 14 |
| Zucchini & corn fritters w/ spiced tomato chutney [V] | 12 |
| Charcuterie platter w/ prosciutto, salami, chorizo, stuffed bell peppers & sourdough | 22 |
| Polenta chips w/ aioli | 9 |
| Truffled mac & cheese [V] | 9 |
| Chips | 6 |



[gf] gluten free [v]vegetarian



Sweetness

Chocolate chip waffle w/ caramelized banana, peanut butter ice cream & warm chocolate fudge **16**

Mixed summer berry pannacotta w/ passionfruit coulis & macerated strawberries **13**

Caramel & pecan terrine w/ white wine poached pear & butterscotch **15**

Pineapple & coconut cake w/ lime pineapple anglais & ginger sorbet **12**

Affogato w/ frangelico liqueur **12**

Cheese platter w/ quince paste, pear & lavish 1 x cheese **14**

2 x cheese **18**

3 x cheese **22**

Aged cheddar (cow's milk)

Gruyere (cows' milk)

Gorgonzola blue (cow's milk)