



## Grazing

Smoked spiced almonds	\$6
Marinated mixed olives	\$7
Pacific oysters, pickled cucumber, lemon	\$6 each

## Charcuterie plate

Jamón, sopressa and bresaola, pickles, sourdough	\$30
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## Vegetable mezze plate

Charred, pickled and roasted seasonal vegetables, dips, olives and sourdough	\$28
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## Cheese Plate

Manchego, blue, double brie quince, charcoal lavosh and sourdough	\$30
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Add cheese to charcuterie or mezze for \$5 per cheese

## DINING 6PM - 8:30PM

### Tapas

Cider braised black forrest chorizo, preserved lemon	\$15
Potato, parsley and cheese croquettes, chilli jam [4]	\$16
Empanada, sweet potato, chipotle, cannellini, aioli [3]	\$16
Charred corn, lime sour cream, parmesan [1]	\$4
Cauliflower pakora, buffalo marinade, hummus	\$12
Hickory smoked maple chicken wings, chipotle aioli	\$15
Pan seared calamari, chilli, herb citrus butter, sourdough	\$20
Confit pork belly, port and red currant reduction, chicharron	\$25
Crispy braised tofu, port and red currant reduction, fried wonton	\$18
Olive braised octopus pinchos, black garlic aioli, kipfler on bread [2]	\$14
veg option - olive soaked charred eggplant	\$12

### Mains

Duck breast, dutch carrots, blackened carrot purée, plum auce	\$32
Twice baked eggplant, smoked tomato broth, olive crumb, yoghurt	\$26
Lamb backstrap, baba gannoush, roast beets, pickled zucchini, orange	\$38
Ocean trout, fennel, sugar snap, tarragon & tomato salsa	\$32

### Sides

Patatas bravas, aioli & romesco	\$9
Migas salad, kale, turtle bean, salsa verde and picada	\$8
Chips and aioli	\$7

### Desserts

Warm goats cheese custard, honey, passionfruit, coconut	\$17
Salted dark chocolate and cointreau tart, orange, vanilla ice-cream	\$18
Vegan blackberry cheesecake, blackberry compoté	\$19