

Small

Kilpatrick oyster smoked bacon (A)	8.50ea
Marinated olives feta cream, grilled ciabatta v	15
Fries tomato sea salt, aioli df v	16
Zucchini fritz miso aioli v	16
Jamon croquettes (3pcs) aioli	18
Fried calamari lemon, capers, smoked paprika aioli (A)	20
BBQ pork ribs Louisiana spices, fennel & cabbage slaw	23
Chicken satay peanut sauce, pickled cucumber, baby cos lettuce	23
Chilli mussels chilli, tomato, fresh basil, rustic bread (A)	25

Salad

Greek tomato, pickled chilli, capsicum, oregano, thyme, red onion, olives, feta gf v	23
Chicken Caesar poached chicken, baby cos lettuce, crispy pancetta, parmesan	26
Burrata heirloom tomatoes, tomato chutney, black olive crumb, crostini v	29

Pizzette

Tomato pizzette fior di latte, basil v	20
Turkish lamb pizzette spiced lamb mince, guindillas, cumin & mint yoghurt	22
Parma e rucola pizzette Prosciutto di San Daniele, tomato, stracciatella, shaved parmesan, rucola	23

Seafood origin: (A) Australian | (I) imported | (M) mixed **df** dairy free | **gf** gluten free | **v** vegetarian | **vegan**

Please inform a staff member if you have any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. 15% surcharge applies on public holidays.

Burgers & Tacos

Vegan taco pumpkin, soybean, chipotle aioli, chilli pepitas, pico de gallo, green romesco <small>v vegan</small>	22
Lamb taco spiced lamb mince, harissa, lettuce, jalapeño, pico de gallo, pomegranate	24
Soft shell crab taco chipotle aioli, pickled slaw, jalapeño, pico de gallo, dill cream, pomegranate	25
Plant based burger plant-based patty, pepper relish, lettuce, tomato, fries <small>v</small>	26
CBCo battered fish burger fennel, pickled cucumber, brioche bun, yuzu cream, fries <small>(A)</small>	29
Wagyu beef burger smoked cheddar, pepper relish, brioche bun, fries	29
Prime steak ciabatta Cape Grim sirloin MS2, confit tomato, salsa verde, black garlic mayo, fries	30

To Share Feeds 2 people

Oysters natural lemon, mignonette <small>df gf (A)</small>	½ doz. 42 1 doz. 84
Mezze hummus, mutabal, romesco, pita bread <small>v</small>	45
Charcuterie selection of cured meats, marinated olives, sourdough, pickles, olive oil	57
Cheese board Australian cheese, local NQ fruits, lavosh <small>v</small>	60

Dessert

Hot sugared churros caramel, vanilla ice cream	18
Mango gâteau passionfruit compote, lime crème, mango gelato	18

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Feed Me

Cold 40pp

Oysters natural lemon, mignonette df | gf (A)

Marinated olives feta cream, grilled ciabatta v

Mezze hummus, mutabal, romesco, pita bread v

Prosciutto di San Daniele sourdough

Hot 55pp

BBQ pork ribs Louisiana spices, fennel & cabbage slaw

Chicken satay peanut sauce, pickled cucumber, baby cos

Jamon croquettes aioli

Soft shell crab taco chipotle aioli, pickled slaw, jalapeño, pico de gallo, dill cream, pomegranate (I)

Lamb kofta harissa, cumin & mint yoghurt

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