

## Small

<b>House-smoked mixed nuts</b> gf   v	10
<b>Marinated olives</b> df   gf   v   vegan	10
<b>Fries</b> tomato sea salt, aioli df   v	15
<b>Fried calamari</b> lemon, capers, smoked paprika aioli	19
<b>Sticky lamb ribs</b> ras el hanout spices, pomegranate molasses df   gf	19

## Salad

<b>Greek salad</b> tomato, pickled chilli, capsicum, oregano, thyme, red onion, feta gf   v	19
<b>Chicken ceasar</b> poached chicken, baby cos lettuce, crispy pancetta, parmesan	24

## Pizzette

<b>Tomato pizzette</b> fior di latte, basil v	18
<b>Chorizo pizzette</b> tomato, fior di latte, rucola, garlic, rosemary	20
<b>Smoked salmon pizzette</b> crème fraîche, dill, capers, salmon roe	20

## Sandwiches & Burgers

<b>Wagyu beef burger</b> smoked cheddar, pepper relish, brioche bun, fries	27
<b>Prime steak ciabatta</b> Cape Grim sirloin MS2, confit tomato, salsa verde, black garlic mayo, fries	28
<b>Crispy chicken katsu sando</b> sour cherry relish, fennel and cabbage slaw, milk bread	28

## To Share Feeds 2 people

<b>Oysters natural</b> lemon, mignonette df   gf	½ doz. 42   1 doz. 84
<b>Mezze</b> hummus, mutabal, romesco, pita bread	45
<b>Charcuterie</b> selection of cured meats, marinated olives, sourdough, pickles, olive oil	55
<b>Cheese board</b> Australian cheese, local NQ fruits, lavosh	60

## Dessert

<b>Chocolate chip cookie sandwich</b> peanut butter ice cream, sour cherries	15
<b>Hot sugared churros</b> caramel, vanilla ice cream	15

**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.