

Small

Kilpatrick oyster smoked bacon	8ea
House-smoked mixed nuts gf v	10
Marinated olives df gf v vegan	10
Fries tomato sea salt, aioli df v	15
Zucchini fritz miso aioli v	15
Pickled cucumber stracciatella gf v	17
Jamon croquettes (3pcs) aioli	18
Fried calamari lemon, capers, smoked paprika aioli	19
Sticky lamb ribs ras el hanout spices, pomegranate molasses df gf	20

Salad

Greek salad tomato, pickled chilli, capsicum, oregano, thyme, red onion, feta gf v	20
Chicken caesar poached chicken, baby cos lettuce, crispy pancetta, parmesan	25

Flatbreads & Burgers

Tomato pizzette fior di latte, basil v	18
Parma e rucola pizzette prosciutto Di San Daniele, tomato, stracciatella, shaved parmesan, rucola	21
Crispy chicken katsu sando sour cherry relish, fennel and cabbage slaw, milk bread	28
Wagyu beef burger smoked cheddar, pepper relish, brioche bun, fries	28
CBCo battered fish burger fennel, pickle cucumber, brioche bun, yuzu cream	29
Prime steak ciabatta Cape Grim sirloin MS2, confit tomato, salsa verde, black garlic mayo, fries	29

To Share Feeds 2 people

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

Dessert

Chocolate chip cookie sandwich peanut butter ice cream, sour cherries	15
Hot sugared churros 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.