

Small

Kilpatrick oyster smoked bacon	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	19
Maple glazed chorizo compressed pear, spiced mustard	19
Chicken satay peanut sauce, pickled cucumber, baby cos lettuce	22
Prawn toast sesame aioli	22
BBQ pork ribs Louisiana spices, fennel & cabbage slaw	23

Salad

Heirloom tomato stracciatella, compressed watermelon, basil oil, aged balsamic pearls v	21
Greek tomato, pickled chilli, capsicum, oregano, thyme, red onion, olives, feta gf	22
Chicken caesar poached chicken, baby cos lettuce, crispy pancetta, parmesan	25

Pizzette

Tomato pizzette fior di latte, basil v	18
Funghi e tartufo pizzette truffle mascarpone, fior di latte, basil, Parmigiano Reggiano v	20
Parma e rucola pizzette Prosciutto di San Daniele, tomato, stracciatella, shaved parmesan, rucola	22

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 v vegan	22
Soft shell crab taco chipotle aioli, pickled slaw, jalapeño, pico de gallo, dill cream, pomegranate	24
Plant based burger plant-based patty, pepper relish, lettuce, tomato, fries v	26
CBCo battered fish burger fennel, pickled cucumber, brioche bun, yuzu cream, fries	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	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	57
Cheese board Australian cheese, local NQ fruits, lavosh	60

Dessert

Hot sugared churros caramel, vanilla ice cream	17
Mango gâteau passionfruit compote, lime crème, mango gelato	18

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