

\$49PP**TO START**

Roasted pumpkin & beets
Mint, chickpeas, quinoa, pepitas, goats curd (GF)

Cured meats & cheeses
Organic olives, grilled bread, pickles

Flash fried baby squid & prawn cutlets
Slaw, aioli, lemon

Vegetable quiches
Tomato, feta, olive, leek, Gruyère

WRAPS, SLIDER & BUNS

Vietnamese roll
Tofu, peanut, coriander, nuoc cham (V)

Truffled chicken slider
Avocado, mayo, Gruyère, tomato chutney

Lobster roll
Potato & corn, aioli, smoked bacon, crisps

DESSERT PLATTERS

Pistachio & yoghurt slice (GF)

Mini chocolate éclair

Lemon & meringue tartlet

Chocolate nemesis slice (GF)

+ a flute of Chandon ROSÉ for \$10
+ a flute of Mumm for \$15

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