

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, SLIDERS & 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

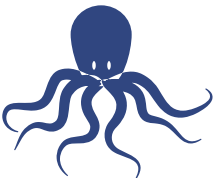
DESSERT PLATTERS

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

manly wine

