

# Share Menu

## BISTRO & BEER GARDEN

Available 12:00pm — late:

### small & share.

Toasted garlic ciabatta <sup>V</sup>	\$10
Warmed marinated olives tossed in chilli flakes & celery seed dukkah <sup>V / VG / GF</sup>	\$10
Street corn: char grilled sweet corn, corn truffle butter, manchego, oregano <sup>V / GF</sup>	\$10
Turkish flat bread, green olive tapenade, roasted cashews, harissa oil <sup>V</sup>	\$16
Bruschetta of heirloom tomatoes, basil pesto & whipped ricotta (2) <sup>V</sup>	\$18
Curried cauliflower, currants, roasted almonds, pecorino mousse, tomato vinaigrette <sup>V / GF</sup>	\$16
Bang bang tofu, marinated crispy fried tofu tossed in a Korean hot sauce, spring onions, sesame seeds and a vegan yuzu mayo <sup>VG / V</sup> 🌶️	\$16
Prawn & ginger gyoza, chilli bean dipping sauce, seaweed salad, lime 🌶️	\$18
Lemon pepper squid, lime aioli	\$16
Crispy fried tiger prawns, chilli, fennel salt, with a New England cocktail sauce, lemon cheek 🌶️	\$18
Chicken wings in a sticky maple & chipotle glaze, green goddess dipping sauce <sup>GF</sup> 🌶️	\$18
Pulled pork taco: adobo braised pork shoulder, soft flour tortilla, white cabbage slaw, charred jalapeño & corn salsa, avocado crema, coriander (2) 🌶️	\$18
— extra taco	\$9
Grilled chorizo sliders with guindilla peppers, chimichurri, saffron aioli	\$22
Tandoori spiced chicken, minted yoghurt, pickled kohlrabi, nigella, coriander, roti canai	\$18
Wedges, sour cream, sweet chilli <sup>V</sup>	\$16
Fries, tomato sauce <sup>V</sup>	\$12
Bridge shared plate:	\$47
— Turkish flat bread, green olive tapenade, roasted cashews, extra virgin olive oil <sup>V</sup>	
— Bruschetta of heirloom tomatoes, basil pesto & whipped ricotta <sup>V</sup>	
— Crispy fried tiger prawns, chilli, fennel salt, with a New England cocktail sauce, lemon cheek 🌶️	
— Chicken wings in a sticky maple & chipotle glaze, green goddess dipping sauce 🌶️	
— Warmed olives tossed in chilli flakes & celery seed dukkah <sup>V / VG</sup>	

### pizza.

Garlic & cheese — Garlic, mozzarella & garden herbs <sup>V / GFA</sup>	\$16
Margarita — Tomato passata, buffalo mozzarella, garden herbs, sea salt <sup>V / GFA</sup>	\$18
Fungi — Roasted field mushrooms, passata, mozzarella, thyme, confit garlic, truffle oil, goats cheese, fresh chives <sup>V / GFA</sup>	\$22
Pepperoni — Pepperoni, passata, mozzarella, basil pesto, fior di latte, marinated eggplant <sup>GFA</sup>	\$23
Fiery Prawn — Tiger prawns, chilli, garlic, nduja, roasted peppers, sun-dried tomatoes, mozzarella, passata, garden herbs <sup>GFA</sup> 🌶️	\$26

### order using Mr Yum:

Order food and cocktails from your table by scanning the Mr Yum QR code. Or, see our staff to order — don't forget your table number!

