

Snacks.

Small/Share

Toasted garlic ciabatta (V)	10
Italian white bean dip, toasted walnuts, sumac, pita crisps (V)	16
Bruschetta, buffalo mozzarella, confit cherry tomatoes, thyme, lemon zest, extra virgin olive oil (V)	12
Arancini, provolone cheese, thyme and preserved lemon, burnt chive aioli (V)	16
Prawns, tiger prawns baked in a tomato sugo, garlic, feta, oregano, smoked chili oil, charred ciabatta (GFA)	19
Coffin Bay oysters ½ dozen Natural with dipping sauce or Kilpatrick (GF)	28
Lemon pepper squid, pickled bull horn peppers, black lime aioli	16
Baked scallops, oven baked scallops in the shell, tarragon & vermouth butter, sourdough crumb, lemon	19
Sticky soy braised beef, papaya, tomato, herb nahm jim (GF)	18
Fried chicken ribs, mesquite salt, chipotle aioli	16
Potato wedges, sour cream, sweet chili sauce (V)	16
Chips (V)	12

Pizza

Margherita, buffalo mozzarella, Napoli, basil oil, sea salt (V, GFA)	20
Fungi, spinach, taleggio, confit garlic, roasted field mushrooms, truffle oil, chives (V, GFA)	24
Prosciutto, San Daniele prosciutto, buffalo mozzarella, Napoli, rocket, basil oil (GFA)	26
Spicy sopressa, hot sopressa salami, artichokes, feta, cherry tomato, pesto oil (GFA)	26

KITCHEN HOURS (Mon — Sun) Lunch: 11:30am — 2:30pm Dinner: From 5:00pm

Please advise our staff of any food allergy requirements.
(GF) Gluten Friendly (GFA) Gluten Friendly Available (V) Vegetarian (VA) Vegetarian Available (VG) Vegan (VGA) Vegan Available
*Our chips are gluten free, however gluten may be present in the cooking process

Bar + Snack