
eat.

SPICED CHICKPEAS | 6

(ve)(gf) available all day

ROASTED NUT & CRACKER MIX | 9

(ve)(gf) available all day

CORIOLE OLIVES | 7

(ve)(gf) available all day

HOUSE MADE DIPS | 17

french onion, roasted pumpkin & cashew dips, charred sourdough (v)

COFFIN BAY OYSTERS | 3.5 ea.

natural, ponzu, wakame (gf)

COFFIN BAY OYSTERS | 4 ea.

sriracha kilpatrick, crispy bacon (gf)

ROASTED APPLE, BEETROOT & FENNEL SALAD | 8

raspberry mustard dressing (v) (gf)

TRIPLE COOKED HOUSE CUT CHIPS | 8

chipotle aioli (v) (gf)

ROASTED PUMPKIN ARANCINI | 18

smoked almond aioli, fried leek, coconut (three) (ve)

PORK BELLY BURNT ENDS | 13

sticky bbq sauce (gf)

24 HOUR BRINED FRIED CHICKEN WINGS | 13

sriracha caramel, coriander, sesame

LAMB CROQUETTES | 18

pea puree, asparagus, peppered puff pastry

WAGYU & CHORIZO BURGER | 21

bacon, cheddar, lettuce, smoked tomato relish, chipotle aioli, house cut chips

feel like sharing? turn over for our share boards...

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boards to

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CHARCUTERIE BOARD | 35

selection of locally produced cheeses & smallgoods, charred piadina, coriole olives, assorted pickles, pate (serves two)

GRAZING BOARD | 35

house made dips, charred sourdough, fried chicken wings, roasted pumpkin arancini, pork belly burnt ends, coriole olives (serves two)

VEGETARIAN BOARD | 35

house made dips, charred sourdough, roasted mushrooms, pumpkin arancini, spiced nut mix, coriole olives, assorted pickles (v) (serves two)

CHEESE BOARD | 24

assorted SA cheeses (three), lavosh, orange & fig paste, fresh strawberries (serves two)
available all day

(gf) gluten free (v) vegetarian (ve) vegan

*Menu available Tuesday to Thursday 12pm - 2:30pm | 6pm - late
Fri 12pm - 2:30pm | 4pm - late • Saturday 4pm - late*

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