

+Food

Bites...

Sardines on Toast +GFO +DF
w smoked tomatoes, horseradish & dill

Mushroom Arancini
w romesco sauce & baby basil

Artichoke & Parmesan Tart +VGO
w shaved capocollo, crispy garlic & pickled chilli

Cheeseboards...

1 Cheese 16 | 2 Cheeses 30 | 3 Cheeses 38
served w quince paste, crackers, focaccia,
fruit & nuts +GFO

Cheese Selections

Blue | Hard | Soft

Speak to our friendly staff about tonight's options!

Share plates...

4p Polenta Chips +GF
w truffle mayonnaise & pecorino

12 Mini Burrata +GFO
w eggplant caponata & focaccia

2p Mixed Leaf Salad +GF +DF
w cos, radicchio, caper & parsley topped w a
garlic & mustard dressing
+Add salmon 9

Bruschetta +GFO
w chorizo, corn & ricotta salata topped w
whipped garlic goats cheese

Smoked Beef Carpaccio +GF +DF
w rocket, sage & garlic oyster mushrooms,
topped w aged balsamic & parmesan crisps

Baked Brie +GFO
w truffle honey & roasted hazelnuts served w
grissini & seeded toast

Dessert...

Chocolate Mousse Cake +GF **16**
w vanilla ice cream

Tonight's Cocktails | 21

12 Watermelon Mojito
w rum, lime juice, watermelon syrup & mint

18 Passionfruit Margarita
w tequila, triple Sec, lime juice, passionfruit &
rimmed w salt

9 Grapefruit Spritz
w gin, triple sec, rosemary sugar syrup, topped
w grapefruit soda

19 Bourbon Backed Amaretto Sour
w lemon juice, sugar syrup & egg whites

22 Smokes Maple Old Fashioned
w scotch, bourbon, smoked maple syrup &
bitters

26 Negroni
w gin, campari & dry vermouth

+Add Gluten Free \$1

+GF | Gluten Free +GFO | Gluten Free Option +V | Vegan +V | Vegan Option +DF | Dairy Free +DFO | Dairy Free Option