

Locally Sourced Platters

Garlic & Cheese Bread – Fresh herbs, garlic butter served on Turkish bread	5.50
House Made Dips – Three dips served with house made flat bread	12.00
Warmed Tiandi Grove Olives - Aged balsamic & Osborne olive oil, house made dukkah & Milawa crusty bread	10.50
Tasting Plate – Butts smoked meats, Tiandi olives, Warrenheip white brie, marinated feta, crackers, Milawa bread & marinated vegetables	22.00
Duck Liver Parfait - Glazed figs, house made flat bread	10.50
Shoestring Fries - Ouzo aioli	5.50
Wedges - Sweet chilli & sour cream	6.50

Tapas

Middle Eastern Spiced Lamb - Pumpkin puree & minted labne <i>GF</i>	12.00
Spanish Chicken Skewers - Capsicum mojo <i>GF</i>	10.50
French Style House Made Sausage - Chicken dried figs & fennel <i>GF</i>	10.50
Lamb Meat Balls - Eggplant tomato sauce with minted labne <i>GF</i>	10.00
Banana Prawns - Grilled with soy, honey & ginger <i>GF</i>	13.00
Seared Scallops – On cauliflower puree & preserved lemon, dukkah butter <i>GF</i>	11.00
Salt & Pepper Calamari – Chill, coriander & lime dressing <i>GF</i>	9.00
Seafood Paella - Prawns, scallops, mussels, chorizo, broad bean, capsicum & saffron rice <i>GF</i>	14.00
Risotto Balls - Pumpkin, caramelized garlic with ouzo aioli	9.50
Baked Semolina Gnocchi – Gorgonzola & caramelized apple	9.50
Bruschetta - Caramelized beetroot, goats cheese feta with rocket pesto	12.00

Not all ingredients are listed - please inform staff of allergies

10% Surcharge on public holidays