

SHARING PLATES

FRIES with champagne aioli VG NF 12

POUTINE

Fries with gravy, feta, crispy shallots VG NF 18

BEETS

Roasted & pickled beetroot, whipped feta, candied walnut, chive, fig balsamic V GF* NF 18

FRIED CALAMARI with wasabi mayo NF 15

BROCCOLI

Roasted broccoli with laoganma chilli, fried shallots, sesame cream VG GF 15

BURRATA

Pickled fennel jam with burrata cheese & grilled bread V NF 24

ALBONDIGAS

Spiced beef meatballs, saffron tomato sauce, shaved parmesan NF 16

CAULI BITES

Beer battered cauliflower wings, with sriracha mayo VG NF 16

HALLOUMI STICKS

Crumbed halloumi with Campari marmalade V NF 16

WHIPPED FETA

Whipped feta, roasted cherry tomato, pickled cucumber, microgreens, chilli oil, toasted ciabatta VG GF* NF 18

MAC & CHEESE CROQUETTES

Dijon cheddar rigatoni croquettes, wasabi mayo VG NF 15

GARLIC BREAD

Toasted ciabatta with garlic butter VG NF 13

BREADS & DIPS

Green olive tapenade, whipped feta, French baguette, toasted ciabatta, balsamic olive oil VG NF 22

MONDO PLATTER

Mac & cheese croquettes, sticky chilli tofu, beer battered cauli bites, whipped feta & roast cherry tomato, pickled cucumber, olive tapenade, roasted broccoli & sesame cream, celery & carrot crudités, pretzels & ciabatta VG NF* 2 person \$55 / 4 person \$95

MEDITERRANEAN PLATTER

Fried calamari, crumbed halloumi sticks, salami, beer battered cauliflower bites, whipped feta & roast cherry tomato, olive tapenade, roasted broccoli & sesame cream, celery & carrot crudités, pretzels & ciabatta NF* 2 person \$55 / 4 person \$95

DESSERTS

MANGO PANNA COTTA

Creamy coconut custard topped with mango coulis VG NF 13

SALTED CARAMEL CHEESECAKE

Cheesecake on an Oreo base & salted caramel sauce VG NF 13
Add Gelissimo vanilla or hokey pokey ice cream VG NF 4

LARGE PLATES

BOUILLABAISSE

Prawns, mussels & hoki stew in a tomato saffron broth, served with toasted ciabatta NF GF* 32
vegan on request* VG* GF* 29

FRENCH 'TACOS'

Toasted flour tortilla with fried chicken, cheese sauce, jalapeños, fries, gravy & caramelised onion, with gremolata slaw & sriracha mayo NF 25

VEGAN FRENCH 'TACOS'

Toasted flour tortilla with vegan chicken, cheese sauce, jalapeños, fries, gravy & caramelised onion, with gremolata slaw & sriracha mayo VG NF 24

HALLOUMI BEETROOT SALAD

Pan-fried halloumi, roasted beetroot, red onion, rocket, candied walnuts, orange balsamic dressing V GF NF* 25
Swap halloumi for sticky chilli tofu VG* GF NF* 25
add smoked salmon 8

PAPPARDELLE

Prawn, chorizo & jalapeño pappardelle in rich tomato sauce NF 28

VEGAN PAPPARDELLE

Vegan chorizo, broccoli & jalapeño pappardelle in rich tomato sauce VG NF 25

FISH & CHIPS

Beer battered hoki, shoestrings, pea purée, slaw, wasabi mayo NF 25

BURGERS

SMASHBURGER

Brioche bun with wild beef smash patty, melted cheese, pickles, mustard & ketchup, with fries GF* NF 26
Double beef/double cheese 7

STICKY TOFU BURGER

Brioche bun with sticky chilli tofu, pickled cucumber & red onion, herbed slaw, lettuce & sriracha mayo, with fries VG GF* 26

CHICKEN BURGER

Brioche bun with crumbed chicken, cheese, Campari marmalade, McClures's pickles, red onion, herbed slaw, lettuce & mayo with fries NF 26

VEGAN CHICKEN BURGER

Brioche bun with crumbed vegan chicken patty, Campari marmalade, herbed slaw, cheese sauce, McClures's pickles, red onion, lettuce & sriracha mayo, with fries NF 25

HALLOUMI BURGER

Brioche bun with sticky chilli halloumi, herbed slaw, red onion, lettuce & mayo, with fries V GF* 26

PLEASE INFORM STAFF OF ANY ALLERGIES

V = Vegetarian; VG = Vegan; GF = Gluten Free; NF = Nut Free;
* = On Request