

MIX ‘N’ SHARE
MINI PLATES

2-3 PLATES PER PERSON

Cheeseburger spring rolls, dipping sauce	\$16.00	Spiced cauliflower wings, sriracha BBQ <i>V VG GF</i>	\$14.00
Nacho stack, cheese sauce, tomato salsa, sour cream, guacamole <i>V GF</i>	\$16.00	Popcorn chicken, sweet chilli sauce, toasted coconut, fried corn	\$15.00
Hummus, corn tortillas, stone-baked flatbreads <i>V</i>	\$12.00	Salt & pepper squid, sriracha mayo <i>GF</i>	\$16.00
Fried mac & cheese croquettes, jalapeno relish <i>V</i>	\$14.00	Korean beef skewers, sesame seeds, spring onion <i>GF</i>	\$16.00
Sticky pork belly bites, sesame seeds, spring onion	\$17.00	Potato wedges, sour cream, sweet chilli <i>V</i>	\$12.00
Grilled la boqueria smoked chorizo, turkish bread, extra virgin olive oil	\$14.00	Straight fries, chipotle mayo <i>V GF</i>	\$12.00
Soft tortilla (3), chicken, slaw, corn, capsicum & coriander salsa	\$19.00	Sweet potato fries, chipotle mayo <i>V GF</i>	\$12.00
		Curly fries, tomato sauce <i>V GF</i>	\$12.00

PLATES

FOR INDIVIDUALS

Caesar salad, parmesan shavings, crispy bacon, radish, croutons, caesar dressing Add: chicken Add: ocean trout	\$19.00 \$6.00 \$8.00	Buttermilk chicken burger, iceberg lettuce, red onion, fries, chipotle mayo	\$24.00
Marinated figs, shaved red cabbage, crumbled feta, candied pecans, tossed in lime & extra virgin olive oil, toasted sesame seeds <i>V GF</i>	\$19.00	Beef burger, iceberg lettuce, pickles, cheese, streaky bacon, tomato sauce, fries	\$24.00
Vegan bowl, roasted squash, cauliflower, avocado, hummus, pickled slaw, pea shoots, organic sprouts, toasted pumpkin seeds <i>V VG GF</i>	\$19.00	Plant-based mushroom burger, vegan cheese, iceberg lettuce, tomato relish, gluten free bun, fries <i>V VG GF</i>	\$23.00
Grilled harvey sirloin (250g), crushed baby royal blue potatoes, buttered green beans, green pepper & brandy cream <i>GF</i>	\$32.00	Chicken schnitzel, creamy mushroom sauce or green pepper & brandy cream, salad, fries	\$26.00
Crispy skin ocean trout, couscous, mixed bean salad, tomato, chilli sauce	\$30.00	Chicken parmigiana, napolitana sauce, mozzarella, salad, fries	\$26.00
		Sirloin steak sandwich, (150g), iceberg lettuce, tomato, cheese, aioli, balsamic, onions, turkish bread, fries	\$27.00

SHARING PIZZA PADDLES

FOR TWO PEOPLE

Margherita pizza, bocconcini, basil, mozzarella <i>V</i>	\$24.00	Chargrilled mediterranean pizza, red capsicum, zucchini, pumpkin, mozzarella <i>V</i>	\$26.00
Marinated portobello mushroom pizza, thyme, truffle oil, mozzarella <i>V</i>	\$24.00	Fire roasted red capsicum pizza, cherry tomatoes, vegan mozzarella <i>V VG</i>	\$26.00
Barbeque-marinated chicken pizza, fresh red onion, mozzarella	\$26.00	Pepperoni pizza, tomato, rocket, basil, mozzarella	\$26.00
Roasted artichoke pizza, cherry tomatoes, black olives, mozzarella <i>V</i>	\$24.00	Bacon & egg breakfast pizza, red onion, BBQ sauce, black pepper	\$26.00
Hoisin duck pizza, pear, capsicum, mozzarella	\$28.00	Blue cheese & pear pizza, mozzarella <i>V</i>	\$26.00
<i>Gluten free bases / vegan cheese \$3.00 each</i>			

SHARING PLATTERS

FOR FOUR PEOPLE

Meat platter - Korean beef skewers, sticky pork belly bites, chicken tortilla, salt & pepper squid, popcorn chicken, grilled la boqueria chorizo	\$79.00	Veg platter - fried mac & cheese bites, hummus, flatbread, halloumi tortilla, spiced cauliflower wings, mini nacho stack, pumpkin arancini <i>V</i>	\$65.00
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SHARING TREATS

FOR TWO PEOPLE

Chocolate brownie bites <i>V GF</i>	\$12.00	Chocolate profiteroles <i>V</i>	\$12.00
Orange & almond cake <i>V GF</i>	\$12.00		

Menu items are subject to change without notice.

V Vegetarian *VG* Vegan *GF* Gluten Free

Whilst we take every reasonable precaution when catering for guests with allergies, food is prepared in a kitchen where allergens may be present, and so we cannot 100% guarantee no cross-contamination.

Chat to our team if you need more information on the ingredients used in our dishes or if you have any allergies and/or dietary requirements we should know about.