

FOOD

Citrus & Botanical Marinated Olives VV GF **08**

Toasted Sourdough, Aged Cheddar,
Whipped Vegemite Butter V VVop **12**

Charred Cos Lettuce, Gruyère,
Yesterday's Bread, Grapes, Just Juniper Gin V VVop **15**

Roasted Red Capsicum Dip, Feta,
Curry Leaf, Candied Walnuts, Croutes V VVop **15**

Frickles – Battered Cucumber Pickles, Chilli Jam VV **12**

Salt 'N' Vinegar Pomme Frites VV **12**

1000 Layer Potato, Sour Cream, Black Caviar V GF **22**

Lamb Croquettes, Turnip, Bond Store Whisky Glaze DF **24**

Mushroom Bourguignon Tart, Parmesan V **25**

Spiced Cauliflower, Hummus, Pickled Red Onion, Cashew VV GF **25**

Botanical Cured Salmon, Beetroot, Horseradish DF GF **25**

Sardines, Kipfler Potato, Fennel, Citrus DF GF **28**

Mussels, Prawns, Smoked Fish, Leek, Bacon GFop **32**

Steak Frites GF **42**

Sweet & Sour Pork Belly, Pickled Carrot, Pineapple DF GF **35**

Confit Duck, Vanilla Mash, Brussels Sprouts, Orange GF **36**

Korean Braised Beef Short Rib, Glazed Eggplant, Shallot DF **38**

Charcuterie Board DF GF **27**

Cheese Board V GFop **38**

Steamed Reggie's Rum & Raisin Pudding,
Citrus and Rum Butter V **15**

Summertime Limoncello Meringue Pie V **15**

KIDS 12 AND UNDER

Chicken Nuggets, Fries, Aioli DF GF **14**

Cheese Burger, Fries **14**

Mini Mezze, Cucumber, Hummus
Cheese, Crackers, Seasonal Fruits V **14**

Banquet Menu

Chef's Selection of Dishes to Share, Minimum 2 Diners
79PP

Please let us know about any dietary requirements or requests
V - Vegetarian VV - Vegan GF - Gluten Free DF - Dairy Free