

## TAPAS

- Mixed warmed olives & fetta, ciabatta \$7
- Taramasalata, toasted pita \$8
  - extra bread* \$4
- Sweet potato fries, sea salt, aioli \$8
- Vermicelli, cabbage, mushroom spring rolls, chilli plum sauce (2) \$8
- Szechuan spiced chicken wings, aioli (6) \$11
- Buffalo mozzarella, basil pesto, ex virgin olive oil, flat bread \$12
- NZ Mussels, roma tomato, basil, parmesan (4) \$12
- Haloumi, flatleaf parsley, mint leaves, snow pea tendrils \$13
- Double smoked pork & fennel sausage, creamy mustard mayo \$14
- Prawn & pork gyoza, ponzu dipping sauce (6) \$14
- Grilled Lamb cutlets, rosemary, tzatziki (2) \$15
- Baked Tasmanian Brie, thyme, red wine, toasted sourdough \$15
- Sizzling garlic Tiger Prawns, white wine, ex virgin olive oil (4) \$16
- Baked Pacific Oysters, ricotta, parmesan, lemon (4) \$16
- Twice cooked Duck Shanks, lemongrass, chilli, orange jus (4) \$18
- Moreton Bay Bugs, walnuts, garlic butter \$18

## SHARED PLATES

- Italian prosciutto, smoked leg ham, Danish salami, mixed olives, semi dried tomato, eggplant, condiments, toasted Turkish bread \$22
- Chef's selection for 2 \$25
  - smoked pork sausage, prawn gyoza, haloumi, duck shanks
- 8hr pot roasted grass-fed Beef Brisket, bone marrow, braised cabbage, carrot puree, jus \$45
- Hot & Cold Seafood \$49
  - oysters natural, king prawns, grilled bugs, calamari, Tasmanian salmon, trio of dipping sauces - cocktail, aioli & spicy chilli