

SNACKS

Mt. Zero Olives marinated in Orange, Thyme and Chili	6
Mac and Cheese Croquettes, Napoli Sauce [3]	8
Arancini Balls filled with Bolognese, Peas, Mozzarella, Napoli Sauce [3]	9
Duck Cigars with Sumac Yoghurt [2]	10
Truffled Polenta Fries, Napoli Sauce, Parmesan	10
Lightly Floured Squid, Salt & Pepper, Chili Mojo Mayo	12
Trio of Dips	
Burnt Eggplant, Minted Yoghurt, Caramelized Onion Hummus with pita bread	15

SHARE PLATES

Yellow Fin Tuna Ceviche with Avocado and Tomatillo	18	
Beef Carpaccio, Lemon, Parmigiano, Rocket	14	
Grilled Haloumi with Honey and Lemon	15	
Barbecued Calamari with Organic Quinoa Salad, Chili & Ginger Mojo		22
Braised Lamb, Burnt Eggplant, Feta, Mint, Oven-Dried Tomatoes & olives	22	
Bangalow Pork Belly, Hervey Bay Scallops, Roast Carrot Puree	23	
Seared Hanger Steak with Chimichurri, Olive & Caper Salsa	25	
Cheese Board, with Taleggio, Blue Cheese, Fontina, Quince, Relish, Lavosh	25	
Antipasto Board, with Artichokes, Buffalo Mozzarella, Prosciutto, Olives, Dried Tomatoes, Feta, White Anchovies, Hummus, Pickles, kiss peppers Crisp bread	27	

SIDES

Twice Cooked Fries, Rosemary, Mustard Mayo	8
Crisp Broccoli, Shaved Parmesan, Lemon and Chili	10
Lemon Zucchini Ribbons Salad, Pinuts and Raisins	14
Garden Pea Salad, Cauliflower Puree, Crisp Cauliflower, Almonds, Lemon	15

SOLO

Beef, Bacon & Cheese Burger, Tomato Jam, Mustard Mayo, Pickles, Fries	16
Crisp Chicken Burger, Pickled 'slaw, Tomatillo, Chipotle, Sumac, Fries	16

SET MENUS

\$35

Tomato and Basil Bruschetta, olives

Grilled Haloumi with Honey and Lemon

Macaroni and Cheese Croquettes, Napoli Sauce

Truffled Polenta Fries, Napoli Sauce, Parmesan Grilled

Braised Lamb, Burnt Eggplant, Feta, Mint, Oven-Dried Tomatoes and olives

Garden Pea Salad, Cauliflower Puree, Crisp Cauliflower, Almonds, Lemon

\$45

Antipasto Board with Artichokes, Buffalo Mozzarella, Prosciutto, Olives, Dried Tomatoes, Feta, White Anchovies, Hummus, Pickles, Crisp Bread

Yellow Fin Tuna Ceviche with Avocado and Tomatillo

Duck Cigars, Sumac Yoghurt

Arancini Balls filled with Bolognese, Peas, Mozzarella and Napoli Sauce

Barbecued Calamari, Quinoa Salad, Chilli & Ginger Mojo

Bangalow Pork Belly, Hervey Bay Scallops, Roast Carrot Puree

Crisp Broccoli, Shaved Parmesan, Lemon and Chilli

10% service charge for groups of more than ten

ALA CARTE VEGETARIAN MENU

Mt. Zero Olives Marinated in Orange, Thyme and Chilli	6
Twice Cooked Fries, Rosemary, Aioli	8
Macaroni and Cheese Croquettes, Napoli Sauce [3]	8
Polenta Fries, Napoli Sauce, parmesan	10
Trio of Dips, Burnt Eggplant, Minted Yoghurt, Roast Beetroot & Feta with Pita Bread	15
Grilled Haloumi with Honey and Lemon	14
Crisp Broccoli, Shaved Parmesan, Lemon and Chilli	10
Lemon Zucchini Ribbons Salad, Pinuts and Raisins	14
Garden Pea Salad, Cauliflower Puree, Crisp Cauliflower, Almonds, Lemon	15
Cheese Board with Taleggio, Manchego, Fontina, Quince, Relish, Lavosh	25

ALA CARTE GLUTEN FREE MENU

Mt. Zero Olives marinated in Orange, Thyme and Chili	6
Polenta Fries, Blue Cheese Sauce	10
Beef Carpaccio, Lemon, Parmigiano, Rocket	13
Grilled Haloumi with Honey and Lemon	14
Barbecued Calamari with Organic Quinoa Salad, Chilli & Ginger Mojo	22
Bangalow Pork Belly, Hervey Bay Scallops, Roast Carrot Puree	23
Braised Lamb, Burnt Eggplant, Feta, Mint, Oven-Dried Tomatoes & olives	22
Seared Hanger Steak with Chimichurri, Olive & Caper Salsa	25
Twice Cooked Fries, Rosemary, Aioli	8
Lemon Zucchini Ribbons Salad, Pinuts and Raisins	14
Crisp Broccoli, Shaved Parmesan, Lemon and Chili	10
Garden Pea Salad, Cauliflower Puree, Crisp Cauliflower, Almonds, Lemon	15

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