KITCHEN

Feeling Peckish..

Toasted homemade focaccia. hazelnut dukkah, balsamic & EVOO. $6 (vg)
Warm marinated olives, $8 (gf, vg)
Guacamole & white corn chips. $12 (gf, vg)
Shoestring fries, chilli dust, smoked garlic aioli. $10 (vg)
Chilli salt fried chicken, mustard aioli. $15
Porcini mushroom parfait, chilli onion jam. croutes. $15 (gfo, vg)
Crispy cashew "haloumi" chips, truffle salt, smoked garlic aioli. $15 (vg)
Fried chicken & maple bacon sliders, liquid cheese, pickles & spring onion. $15
Pulled BBQ king oyster mushroom sliders, smoked garlic aioli, red sauerkraut slaw. $16 (vg)
Cauliflower & walnut taco, guacamole, preserved lemon cabbage slaw. $5ea (vg, gf)

Sharing is caring.. $12each or $34 for 3

Dips
=Baba ganoush, chilli onion jam, hazelnut dukkah. (v)
=Warm hummus, green chilli pesto, yuzu sesame. (vg)
=Roasted chilli & cashew, danish feta, spring onion. (v, vgo)

Meats
=Chicken liver parfait, apple & fig chutney, cornichons. (gf)
=La Boqueria Chorizo pamplona 100g, piccalilli chutney . (gf)
=Villiani 16 month Serrano Jamon 40g, cornichons. (gf)

Cheese
=Udder Delights Triple Cream 40g. (Australian, Soft, Cow)
=Colsten Bassett Stilton 40g. (English, Blue, Cow)
=Maffra cloth bound Cheddar 40g. (Australian, Hard, Cow)
=Amani's smoked cashew cream 40g (Australian, Soft, Vegan)

Chef's choice.. $36 (vgo)

Cashew chilli dip, baba ganoush, chorizo pamplona, jamon serrano,
triple cream brie, house marinated olives, danish feta, sun-dried tomatoes,
roasted red peppers, housemade focaccia.

Something a bit special..

Pan-fried Rottnest scallops, maple butternut cream, brown macadamia butter, yuzu sesame. (4) $25 (gf)

Charred pork shoulder, kombucha miso bbq sauce, mango & mint slaw, crushed peanuts. $24 (gf)

Roasted broccolini, tofu danish feta, green chilli pesto, smoked coconut 'bacon'. $20 (gf, vg)

Hibachi mixed grill, warm tortillas, garlic & mint yoghurt, jalapeño relish, fresh herb salad. $34 (gfo)

Cajun grilled prawns, charred corn salsa, spiced guacamole, white corn chips. $26 (gf, vgo)

Mushrooms stuffed with fried haloumi, garlic peppers, lemon balsamic, turmeric oil. $20

Theres always room..

Chocolate fudge brownie, peanut butter mousse, shiraz jelly, smoked salt maplecomb. $15

Cashew cheesecake, vanilla anglaise, coconut date caramel, candied orange curls. $15 (gf, vg)

(gf-gluten free, gfo- gluten free option, vgo- vegan option, vg- vegan, v- vegetarian)