

TAPAS

Miso and maple gin nuts (GF).....	\$6
Marinated olive medley (GF).....	\$10
White anchovies, sourdough.....	\$12
Corn ribs, sweet corn, paprika seasoning, lime (GF, V, VG)...	\$10
Crispy fried spuds, saltbush vinegar, kewpie (GF, VG).....	\$10
Green goddess hummus, dukkha, crostini. (VG).....	\$10
Smoked salmon, capers, dill, crème fraiche, red onion.....	\$14
Charcuterie board prosciutto, salami, pancetta, olives, pickles, crostini	\$18
Cheese..... Selection of local cheese, muscatels, paste, dried fruit	\$18

LARGER BITES

Yuzu chicken salad.....	\$16
Confit chicken, avocado, rocket, baby cucumber, pickled veg, toasted sesame, fried shallot, miso and yuzu dressing	
Smashed avocado (V, VGO, GFO)	\$14
Served on sourdough toast with fetta, lemon, sprinkled dukkha, mint	
Confit chicken breast, yuzu kewpie, bonito, greens.....	\$14
Elicoidali pasta with chorizo, chilli, capers.....	\$16
olives, sugo, pecorino	
Elicoidali pasta with pesto cream.....	\$16
mushrooms, chicken, pecorino	