



# MENU

**Spring rolls** **\$12**

Two large, homemade Thai-style gourmet spring rolls (contains pork and prawns). Served with lettuce and a spicy dipping sauce.

**Arancini (GF)** **\$12**

*Choose any three delicious flavours of gourmet arancini:*

- Spiced apple ham hock infused with pale ale
- Roasted butternut pumpkin, Danish feta and rosemary (V)
- Basil and macadamia (V)
- Grass-fed beef Bolognese and mozzarella

**Pizza** **\$19**

*Choose from two different styles of gourmet pizza:*

- Margherita (V)
- Ham and mushroom

**Cheese board (for two)** **\$39**

A sharing board with a selection of gourmet cheeses and homemade quince jam. Served with sourdough baguette.

**Charcuterie board (for two)** **\$39**

A sharing board with prosciutto (sea salt cured), bresaola (air dried Australian beef), coppa (sea salt cured pork neck) and wagyu salami. Served with sourdough baguette.

# DRINKS

## **Wine**

**Bottle (\$) Glass (\$)**

### *Whites*

Brut Methode Traditionelle Sparkling	45	8
Chardonnay	35	8
Viognier	35	8
Concord	35	8

### *Reds*

Rosé	35	8
Cabernet Sauvignon	42	10
Private Collection Shiraz	40	9
Reserve Shiraz	55	12
Infinity Shiraz	89	18
Private Reserve Durif	55	12
Infinity Durif	89	18

### *Dessert*

Late Harvest Viognier	30	6
The Lady Killer Viognier	30	9
The Lady Killer Concord	25	8
The Lady Killer Shiraz	25	8

## **Non-alcoholic**

**\$**

S. Pellegrino Essenza, tangerine and wild strawberry	330ml	4
Orange juice	250ml	4
Coke	375ml	4
Sprite	375ml	4