



SNACK MENU

Gourmet Cheese & Charcuterie Board

Refined Selection of Three Artisan Cheeses, Premium Cured Meats,
Silky Chicken Liver Pâté, House Pickles, Marinated Olives, Lavosh
(Serves 1–2) GFO NFO \$29

Sourdough, Vegemite Butter, Evoo, Balsamic
DFO GFO VGO NF V \$8

Prawn (I) Gyoza, Salsa Tonnata, Black Garlic, Capers, Chilli Oil (4pce)
DF VGO NF VO \$14

Potato & Green Pea Samosas, Smoked Baba Ganoush, Red Capsicum
DFO NF VGO V \$13

Mushroom Arancini, Truffled Potato Cream, Oyster Mushroom (3pce)
GF NF V \$16

Beer Battered Chips, Roast Garlic Aioli
DF VGO NF V \$8

Garden Salad, Maple Mustard dressing
DF GF VG NF V \$8

Menu Compliance Notice

DF Dairy Free, GF Gluten Free, VG Vegan, NF Nut Free, V Vegetarian, O Option

Seafood Origin Key: A = Australian Seafood, I = Imported Seafood, M = Mixed Origin Seafood

Our kitchen handles food containing common allergens such as peanuts, tree nuts, dairy, eggs,
wheat, soy, fish, and shellfish.

We cannot guarantee that any dish is completely allergen-free. Please inform our staff of any severe
allergies or dietary restrictions before ordering. Thank you for your understanding.