



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

Pork Gyoza, Sweet Chilli, Satay, Yuzu Sesame, Kaffir Lime Oil(4pce)
DF VGO NFO VO \$14

Potato & Green Pea Samosas, Baba Ganoush, Red Capsicum Chutney
DFO NF VGO V \$14

Beef & Truffle Ravioli, Sage Cream, Demi-glace, Pecorino Crumbs
DFO NF \$15

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

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

During peak periods, we may be unable to accommodate menu changes.

Dietary Key: GF Gluten Aware | NF Nut Aware | DF Dairy Aware | VG Vegan | V Vegetarian

Seafood Origin: A Australian | I Imported | M Mixed Origin

Dietary indicators are a guide only. Our kitchen handles common allergens including
peanuts, tree nuts, milk, eggs, wheat, soy, sesame, fish and shellfish.

Although every reasonable effort is made to accommodate dietary requirements, cross-contact may
occur. Guests with allergies or intolerances must notify staff before ordering.

Thank you for your understanding.