

Bar Snacks, Tapas and Platters...

Olives un-pitted (V)	\$6.50
Marinated olives, thyme	
Chunky Fries (V)	\$6.00
Tomato sauce and aioli	
Wedges	Full size \$17.00
With bacon, cheese and sour cream	Half size \$ 8.00
Arancini (V)	\$15.00
Saffron and blue cheese risotto balls, pear, rocket, creamed mushroom	
Spiced chicken nacho (Gf)	\$15.00
Spiced chicken, toasted tortilla, guacamole, molten cheese, sour cream	
Falafel (V,Gf,3)	\$15.00
Pumpkin puree, salsa verde	
Duck liver pate	\$17.00
Duck liver pate, red onion jam, crostini, garlic olive oil	
Spicy Harissa Chicken Wings (Gf)	\$15.00
Harissa coated chicken wings	
Spice Spiked Squid (Gf)	\$15.00
Kiwi fruit marinated, citrus, spice and salt	

Social Platters.....

Grilled artisan bread	
with macadamia nut dukkah & garlic olive oil	\$5.50
With grilled cheese	\$8.50
Toasted bread and house made dips	\$13.00
Cardamom, vanilla and pear chutney, beer cheese and macadamia nut dukkah	
Hot Tasters Platter	\$20.00
Chicken wings, hand cut salt & pepper squid, pork belly	
Ocean "N" Earth	\$40.00
Cured salmon, mussels, seafood skewer, pate, chicken wing, lamb, crostini	
Persian Platter	\$40.00
Arancini, marinated olives, falafel, feta, slow roast tomato, lamb kofta, prosciutto, tzatziki, parsnip puree, dukkah, crostini	
Cheese Creek	\$40.00
Blue cheese, labneh, prosciutto, aged cheddar, brie, toasted tortilla, crostini, crackers, marinated feta, grapes, assorted dips, 3 cheese fondue	

