



## Dinner

SERVED FROM 5PM

### Something to Share

- 
- DUO OF DIPS** (V) \$10  
Chef's daily selection of 2 dips served with grilled pita.
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- TEAR & SHARE** (\*) \$8  
Home baked bread with balsamic vinegar and olive oil.
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- EGGPLANT CHIPS** (V) \$10.9  
Wrapped in a blanket of panko crumbs and burnt onion aioli.
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- MARINATED OLIVES** (V) (\*) \$6.9  
Australian olives marinated in citrus, thyme and garlic.
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- EDAMAME** (V) (\*) \$6.9  
Choose from salted, chilli or garlic.
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- GYOZA** \$10.5  
Prawn dumplings served with ponzu dipping sauce (4).
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- ARANCINI** (V) \$8.9  
Pumpkin and feta crispy crumbed rice balls (2).
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- CALAMARI FRITOS** (GF) \$13.9  
Purple cornflour crusted squid, hot sriracha and lime mayo.
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- GRILLED CHICKEN SKEWERS** (GF) \$9.5  
With lemon, thyme, garlic and Cajun spiced yogurt (2).
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- BUTTERMILK FRIED CHICKEN** \$13.9  
Juicy buttermilk fried chicken tenders with chipotle mayo.
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- PULLED PORK SLIDERS** \$14.9  
Pork belly sliders (2) served with kimchi, peanuts, coriander and kewpie mayo.
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- MINI BEEF BURGERS** \$13.9  
With cheese, pickle, lettuce, aioli and American mustard (2).
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- PRAWN & CHORIZO** \$16  
Seared with tomato, onion and smokey paprika, served with grilled sourdough.

### Something Bigger

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- SPICED PULLED CHICKEN SALAD** \$17.9  
Thai spiced pulled chicken salad with crunchy egg noodles, rainbow slaw, peanuts and a chilli lime dressing.
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- CRISPY BARRAMUNDI** \$32  
Served with beetroot, Persian feta, spinach, tomato and onion salad and herbed potato rosti.
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- GNOCCHI DELIGHT** (V) \$24.9  
Pan fried gnocchi, broccoli florets, asparagus, green peas, Yarra Valley feta, candied walnuts and a balsamic reduction.
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- BEEF BURGER** \$18.9  
Angus beef burger with bacon jam, sliced pickle, aged cheddar, lettuce, roma tomato, American mustard and fries.

### Something Sweet

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- NUTELLA PIZZA** \$13.5  
With fresh strawberries and vanilla ice cream.
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- CINNAMON SUGAR DONUTS** \$14  
Served with Canadian maple syrup and pistachio ice cream.
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- COCONUT CHIA PUDDING** (\*) \$14.9  
Coconut-soaked chia with mango, blueberries, strawberries, toasted almonds, edible flowers and pandas-infused palm sugar syrup.
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- OMG CHEESE BOARD** \$19.5  
King Island blue, Manchego and Camembert cheeses, served with fresh apple slices, dried dates, seasonal jam and crackers.

(GF) Gluten free

(V) Vegetarian

(\*) Vegan