

Snacks

Bush Nuts	12
<i>roasted mixed nuts, cayenne pepper dust, sea salt (gf, df)</i>	
House Marinated Mixed Olives	11
<i>herbs, garlic, evoo, lemon (vg, gf, df)</i>	
Char-Grilled Edamame	14
<i>sesame, chilli salt (vg, gf, df)</i>	
Wood Fired Damper & Dips	16
<i>black garlic hummus, spiced capsicum (v, gfo)</i>	
Battered Jumbo Pickles	14
<i>house pickled zucchini & cucumber, dill aioli (vgo, gfo, df)</i>	
Rustic Fries (Reg Lrg)	11 14
<i>smoky aioli, sea salt (vgo, gf, df)</i>	
Wagyu Beef Rump Skewer (2)	16
<i>teriyaki, fried shallot, peanut, house satay (gf, df)</i>	
Crispy Squid	21
<i>chilli dust, sichuan chilli mayo, lemon (gfo, df)</i>	
Korean Fried Chicken Wings	18
<i>kimchi caramel, chilli, spring onion, sesame</i>	
BBQ Corn Ribs	17
<i>miso butter, sambal mayo, pineapple salsa, parmesan (gf, vgo)</i>	
Shiitake Mushroom Arancini (3)	16
<i>mozzarella, confit garlic aioli, parmesan (v)</i>	
Salumi Board	34
<i>prosciutto, mortadella, hot salami, hummus, accompaniments (gfo, df)</i>	

v - vegetarian | vg - vegan | gf - gluten free | df - dairy free | o - option
Please advise waitstaff of all dietary requirements, including Coeliac Disease.
Public Holidays incur a 15% surcharge.