



We are now fully licensed! Check out our wine list.

DRINKS

Coke

\$6

Lemonade

\$6

Ginger Beer

\$6

San Pellegrino 1ltr

\$11

SNACKS

(available 2-5pm)

Fish Fritter \$7 each

Barramundi fritter, onion & confit garlic mayo

Slider \$12 each

Hand cut beef patty manchego, pickles & cos on brioche slider.

Babaganoush & Tigelle eggplant dip \$15

Served with pickled charred capsicum & macadamia crumb.

Chips \$9

House made hand cut chips with confit garlic mayo.

Charcuterie board \$12

Selection of cured meats, pickles & grissini.

Cheese board \$9 per cheese

Served with sticky apple, fresh fruit, pickles & bread.

DESSERTS

Chocolate Flan \$14

Dark chocolate baked custard with strawberry gelatine & whipped cream

Apple & rhubarb crumble \$14

Baked in terracotta, served with vanilla ice-cream.

Basque cheese cake \$14

Served with fresh raspberries & whipped cream.

Lemon cake \$14

Flourless lemon & vanilla vegan cake, macerated strawberry & fresh strawberries.