

FOOD MENU

SHARE ME

Shared Plates

Focaccia with balsamic vinegar & olive oil (VG) *	8
Beer battered chips with garlic aioli (V)	10
Sweet Potato Chips with smoky paprika aioli (V)	12
Hummus & bread board (V)	12
Sardines & bread board	15
Goats cheese & bread board (V)	15

<u>Arancini</u>	3 for 15
Duck & Cointreau with Orange Seasoned Espanol sauce (GF)	5 for 23
Butternut Pumpkin & Feta with Goat Chevre sauce (V, GF)	
Mushroom with Rustic Italian Tomato sauce (VG, GF)	
Basil Pesto with Rustic Italian Tomato sauce (VG, GF)	

<u>Croquettes</u>	3 for 15
Bacon & Mozzarella with Rustic Italian Tomato sauce (GF)	5 for 23
Potato & Parsley with Rustic Italian Tomato sauce (VG, GF)	

Sthn Fried Cauliflower served with chipotle aioli (V, GF)	12
Sthn Fried Chicken Tenders served with chipotle aioli (GF)	22
Lamb Cutlets served on a bed of labneh and a side of rocket salad (GF)	25

***Focaccia available Friday - Sunday**
Please Note: Hot food unavailable 3pm-3.30pm

FOOD MENU

Shared Platters

Cheese board (V)	2 person board - 30
Meat board	4 person board - 55
Veg board (VG)	
Mixed board (Meat & Cheese)	2 person board - 35 4 person board - 60

Snacks

Crunchy nibbles (VG, GF)	4
Crisps from Red Rock Deli x 3 (V, GF)	6
Mixed olives (VG, GF)	8

Something Sweet

Banana bread (V)	5
lightly toasted & served with butter	
Slices (V)	5
Ask one of our friendly staff for the selection	
Hazelnut Praline Crunch Mousse (V)	12
Tiramisu (V)	12
Limoncello	
Classic Coffee	

V - Vegetarian

VG - Vegan

GF - Gluten-free