

FOOD MENU



TO SHARE

Snacks

Marinated Olives (VG, GF)	8
Focaccia with evoo & balsamic (VG)*	8
Crunchy Nibbles (VG, GF)	4
Red Rock Deli Chips (V, GF)	6
Rosemary salted Beer Battered Chips with aioli (V)	10
Sweet Potato Chips with lime aioli (V)	12

Small Boards

Hummus & Bread (V)	12
Sardines & Bread	15
Goat Chevre & Bread (V)	15

Large Boards

	2ppl/4ppl
Charcuterie Board, assorted meats and cheeses	35/60
Meat Board	30/55
Cheese Board (V)	30/55

Small Plates

	3pcs/5pcs
Duck & Cointreau Arancini with lime aioli (GF)	15/23
Butternut Pumpkin & Feta Arancini with goat chevre paste (V, GF)	15/23
Pesto & Macadamia Arancini with salsa di pomodoro (VG, GF)	15/23
Bacon & Mozzarella Croquettes with salsa di pomodoro (GF)	15/23
Baked Brie with thyme, smoked honey, & toasted pecans (V)	15
Southern Fried Cauliflower with chipotle aioli & a lime wedge (V, GF)	12

Large Plates

Handmade Gözleme, mix of lamb/spinach & feta filled, with a wedge of lemon	22
Southern Fried Chicken with chipotle aioli & a lime wedge (GF)	22
Frenched Lamb Cutlets with mint labneh & a rocket cherry tomato salad	28

FOOD MENU



Something Sweet

Banana Bread lightly toasted & with butter (V)	5
Slices, ask your waiter for our selection (V)	5
Hazelnut Praline Crunch Mousse (V)	12
Tiramisu (V)	12
Limoncello Tiramisu (V)	12

***Focaccia available Friday - Sunday**

GF - Gluten Free V - Vegetarian VG - Vegan

Kitchen Hours

Wednesday: 12pm-3pm and 3.30pm-7.45pm

Thursday: 12pm-3pm and 3.30pm-7.45pm

Friday: 12pm-3pm and 3.30pm-8.15pm

Saturday: 12pm-3pm and 3.30pm-8.15pm

Sunday: 12pm-3pm and 3.30pm-6.15pm