

DINNER MENU

From 5pm till late

Thursday, Friday, Saturday

Private Functions enquiries—cfw@fareandsquare.com.au



Toolunka Creek 4 Olives Mix	12
House made dips with vegie sticks, olives and pita	20
Soup of the week served with garlic toast	16
Bao Buns (2 per serve) choice of Crispy Chicken or Crispy Pork Belly with cucumber and siracha aioli	17
Pork and Prawn dumplings (8 pcs) with chilli oil	16
Vegetarian spring rolls with sweet chilli sauce (4)	16
Grilled haloumi, sundried tomato, roasted capsicum and balsamic glaze	18
Crispy Pork Belly with hoisin dipping sauce	18
Mongolian beef stir fry with hokkien noodles	25
Slow cooked beef cheek ragu with creamy garlic mash	28
Tuscan meatballs, napoli sauce and mozzarella, served with garlic toast	28
Salt and Pepper squid with lime aioli, side salad and chips	28
Chips on the side	12

FLAMMEKUECHE *(a traditional Artisan flatbread from the Alsace region of France)*

Confit garlic and mozzarella	21
Leek and bacon with sour cream and mozzarella	24
Vegetarian - nap sauce, pumpkin, caramalised onion, spinach and mozzarella	24
Greek Lamb - nap sauce, olives, cherry tomato, pulled lamb, feta, rocket, tatziki	28
Chicken and Bacon - bbq and sour cream base, marinated chicken, bacon and mozzarella	27
Porky's - bbq base, pulled pork, chorizo, bacon and mozzarella	28
Tomato Bruschetta—confit garlic tomato, basil salsa and mozzarella	26

DESSERT WINES

Rockford 2010 Botrytis Cinerea Semillon, BAROSSA VALLEY	12
Rockford 'P.S. Marion' Tawny Port, BAROSSA VALLEY	12
Crabtree Grand Muscat, CLARE VALLEY	11

DESSERTS

Affogato with De Groot espresso served with a scoop of vanilla icecream	7
- add Bailey's Irish Cream or Frangelico Liqueur	7
Chocolate macadamia brownie served with vanilla bean gelato (gf)	15
Sticky date pudding with vanilla bean gelato and ginger crumb	15