



MENU

All our dishes are designed to be shared, but you don't have to...

MARINATED HUNTER VALLEY OLIVES with grilled garlic sourdough (ve gf) \$12

EDGELL SUPA CRUNCH CHIPS with aioli (v) \$12

TUSCAN STYLE CHATS POTATOES roasted with rosemary, garlic & chilli (ve gf) \$12

TOMATO BRUSCHETTA with garlic, basil, Spanish onion, balsamic reduction (v gf option) \$16

WILD MUSHROOM ARANCINI with shaved parmesan & truffle aioli \$16

SMOKED SALMON CROQUE MONSIEUR on light rye with salmon roe & chervil \$16

SALT & PEPPER SQUID with lime aioli & coriander \$18

JALAPENO POPPERS crumbed with cucumber, mint yoghurt raita and lime \$18

CRISPY FRIED CHICKEN WINGS with buffalo & blue cheese sauce \$19

10" PIZZAS available all night

CHEESY GARLIC PIZZA BREAD (v) \$12

MARGHERITA tomato passata mozerella, oregano (v) \$16

ZUCCHINI fetta, basil, mint, lemon (v) \$18

BBQ CHICKEN & BACON caramelized onion, chilli, oregano \$22

MEAT FEAST beef brisket, lamb, chicken, bacon, chorizo \$24

GLUTEN FREE OPTION AVAILABLE ON ALL PIZZA ADD \$3.

PLEASE ORDER AT THE BAR