



# MENU

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

**CHIPS** (VE) \$10

**ROSEMARY & SEA SALT ROAST POTATOES** (VE GF) \$12

**CRISPY FRIED CHICKEN WINGS** with Buffalo & blue cheese sauce (GF) \$19

**GREEN PEA & PARMESAN ARANCINI** with truffle aioli (V) \$16

**MARINATED HUNTER VALLEY OLIVES** with grilled garlic sourdough (VE GF option) \$12

**FRIED SALT & PEPPER SQUID** and lime aioli (GF) \$18

**ROAST PUMPKIN BRUSCHETTA** with basil pesto, feta & balsamic (V GF option) \$16

**CHORIZO PARILLERO** tomato relish, shaved parmesan & almonds (GF) \$20

**LAMB KOFTAS** roast cauliflower & mint yoghurt (GF) \$20

## **PIZZAS** available all night

**CHEESY GARLIC PIZZA BREAD** (V) \$12

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

**MEAT FEAST** beef brisket, chicken, bacon & chorizo \$24

**ROAST VEGETABLE** basil pesto, feta & rocket (V) \$18

**MARGHERITA** tomato sauce, mozzarella, dried oregano (V) \$16

**LAMB** roast capsicum, feta & red onion \$22

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

**PLEASE ORDER AT THE BAR**