

SMALL PLATES

12PM - 10PM | EVERYDAY*

MENU

mixed nuts & pretzels	5
marinated australian olives & pickled chillies	7
½ doz oysters natural ^{gf} mignonette dressing	24
½ doz oyster plate natural fried shot	24
chicken liver pate orange thyme glaze pear chutney crostini	18
salt & pepper squid chilli jam	19
fish & chips beer battered tartare lemon	22
beer battered moreton bay bug soft shell tacos pickled slaw avocado sriracha aioli	26
kingfish sashimi bonito pickled grape seaweed yuzu white soy jalapeno sesame	24
botanical gin cured atlantic salmon ^{cn/gf} tonic jelly cucumber grapefruit macadamia crème fraiche basil	24
charcuterie board for two to share pate prosciutto pear chutney pickled chillies mixed olives cheddar crostini	30
steamed kinkawooka black mussels 450g spiced bloody mary bacon crumb sourdough	20
local burrata mozzarella ^{cn/gf} prosciutto tomato pine nuts basil Wolf honeycomb	24
cheese plate lavosh fruit & walnut sourdough Wolf honeycomb pear chutney	
2 piece	20
4 piece	40

10% surcharge applies on sundays & public holidays

*12PM - 9PM on sunday