

GRAZING MENU

Monday - Thursday



SMALL PLATES

- \$8 - Garden Salad | seasonal ingredients | lemon dressing V | VE | GF | DF
 - \$10 - Korean Fried Chicken | chicken thighs | chilli GF
 - \$10 - Truffled Mac & Cheese Balls | tuffle aioli V
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GRAZING BOARDS

- \$28 - Cheeseboard | selection of 'Udder Delights' cheese | lavosh V* | VE* | GF
 - \$48 - Regional Platter | selection of house-cured meats | selection of cheese from 'Udder Delights' | dip | house-made bread V* | VE* | GF*
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HAND-STRETCHED PIZZAS

- \$20 - Black Garlic | parmesan | mozzarella V | GF*
 - \$20 - Pumpkin & Caramelised Onion | fetta | Napoli sauce V | GF*
 - \$22 - Mushroom | swiss brown, shimeji & oyster mushrooms | mozzarella V | GF*
 - \$23 - House-Cured Bacon | artichoke | semi-dried tomato | olives | Napoli sauce GF*
 - \$23 - Hoisin Shredded Pork | spring onion | chilli | chipotle/Napoli sauce GF*
 - \$23 - Harissa Lamb Shoulder | semi-dried tomato | capsicum | cucumber | pickled red onion | Napoli sauce GF*
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KIDS PIZZA UNDER 13YO

- \$12 - Pizza | ham | cheese | pineapple V | GF*
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DESSERT

- \$10 - Passionfruit Tart | house-made V | NF
- \$5 - Gelati | assorted flavours

V | Vegetarian
VE | Vegan
DF | Dairy Free
GF | Gluten Free
V* | Vegetarian Available
VE* | Vegan Available
DF* | Dairy Free Available
GF* | Gluten Free Available