

# SEASONAL PLATES

**\$5 | House Focaccia** | shallot butter | 'Rocco' salt DF\*

**\$29 | Charcuterie Board** | selection of cured meats | marinated olives | pickles | toast GF\* | DF | NF

## SMALLER PLATES

**\$14 | Heirloom Beetroot** | sunflower seeds | beetroot dressing VE | GF | NF

**\$15 | Roasted Broccoli** | hummus | almonds VE | GF | NF\*

**\$16 | Cauliflower Karaage** | sesame baba ganoush | buckwheat VE | GF | NF

**\$17 | House Gnocchi** | brussel sprouts | miso butter | pangrattato V | NF

**\$18 | Prawns** | edamame | wakame aioli | sesame | shallots GF | DF | NF

**\$18 | Pastrami** | pickles | cabbage | rye | horseradish dressing GF\* | DF | NF

## LARGER PLATES

**\$28 | Roasted Pumpkin** | romesco | herb oil | pumpkin seeds VE | NF

**\$34 | Salmon** | roasted tomato | asparagus | peas GF | DF | NF

**\$34 | Pork Scotch** | celeriac puree | silver beet | jus GF | DF | NF

## DESSERT

**\$12 | Coconut Almond Cake** | chocolate mousse | chocolate soil GF

**\$12 | Apple Crumble** | toasted oats | vanilla ice cream NF

**\$29 | Cheese Board** | selection of cheese from 'Section 28' & 'Udder Delights' | seasonal chutney | fig salami | 'Baylies' lavosh V | GF\* | NF

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

PLEASE NOTE: 15% surcharge applicable on Public Holidays

