



Buy the ticket take the ride

Our menu changes regularly to give you a variety of cuisines and culinary tastes. This allows our Head Chef Liam Erini an opportunity to express his creativity and showcase his flavours using local and seasonal produce.

Please see the blackboards for today's Specials

Tapas

Order a few to share as a table

Smoked Olives (v, gfa)	\$9
Marinated Olives, baguette, whipped black salt butter (v, gfa)	
Waffle Fries (va, gf)	\$10
Hand cut potatoes, melted Mexican cheese, herbed sour cream, tomato salsa, bacon dust, chives	
Baked Truffled Mushrooms (v, gf)	\$12
Button mushrooms, truffle pesto, parmigiano Reggiano, Australian black salt	
Haloumi Fries (v, gf)	\$11
Halloumi, garlic yoghurt, zaatar	
Pork Belly Bao	\$12
Pork belly, pickle chilli, poached nashi, sweet potato kaffir puree, micro coriander on charcoal bao buns	
Buffalo Cauliflower (vgn, gf)	\$13
Buffalo cauliflower, vegan aioli, guacamole, fresh chives	
Charred Eggplant Wedges (vgn, gf)	\$13
Eggplant wedges, smoked garlic hommus, chimichurri (v, gf)	
King Prawn Causa Rellena (gf)	\$14
Layered herbaceous potato puree, avocado, king prawns, aji Amarillo	
Thai Style Chicken Wings	\$14
6hrs sous vide wings, furikake, zesty coleslaw, house made sweet chili	

Charcuterie and Cheese Boards

Please ask wait staff for meats and cheese selection

Charcuterie (gfa) \$28

Choice of two Meats served with pickles, dijon and sourdough

Cheese (v, gfa) \$28

Choice of two cheeses served with fresh fruit, jam, crackers

***All meats and cheeses are gluten free*

Menu Du Jour

Please see our Specials Board for today's mains

All Mains are \$29

Happy Hour and a Half

Friday and Saturday 4pm-5:30pm

Buy 1 Drink get another half price

Value Town

Wednesdays and Thursdays

3 Tapas and 2 glasses of Wine \$49