

AUTUMN MENU

Share Plates

Crusty bread w/ chef's homemade dips. Dukkah, balsamic reduction & confit garlic [ve]	12
Marinated mixed olives [gf] [ve]	13
Roast pumpkin and sage arancini balls w/ rocket & herb mayo [6] [v]	14
Grilled pork gyoza dumplings w/ black vinegar dipping sauce [6]	14
Fried salt, pepper & sumac calamari w/ zesty mayo [gf]	14
Parmesan eggplant wedges w/ passata & basil oil [ve]	15
Beef & bacon sliders w/ tomato relish & melted cheddar [2]	16
Fried chicken w/ smoked honey & chipotle mayo [gf]	16
Garlic & rosemary marinated mushrooms on wild roquette w/truffle oil [ve][gf]	
- add feta for \$3 [v]	16
Grilled Halloumi w/Zaalouk Moroccan Eggplant & tomato cooked salad [v][gf]	16
Vegan san choy bow: walnut & Asian spiced 'mince' in lettuce cups [ve]	16
Spicy pork meatballs w/Rich Napoli sauce [4]	16
Crispy fish tacos w/ pineapple salsa, lime mayo & slaw [2]	17
Fried panko crumbed Camembert w/ chilli plum dipper [v]	17
Braised pork belly w/ sticky Asian sauce	18
Grilled scallops w/ tamari, shallots & pink ginger [6] [gf]	20
Prawns sautéed w/ garlic & chilli [6] [gf]	20

Accompaniments

Shoestring fries w/ Japanese mayo [v]	11
Fresh seasonal vegetables tossed w/ toasted almonds, butter & herbs [gf] [v]	13
Rocket, roast beetroot & quinoa salad w/Persian feta [gf] [v]	13
Sweet potato wedges w/ aioli [v]	14

Gluten free [gf]/ Vegetarian [v]/ Vegan [ve]

BANQUET MENU

\$39 per person. Minimum of 4 Diners

Starters

Marinated mixed olives [gf] [ve]

Roast pumpkin & sage arancini balls w/ rocket & herb mayo [v]

Crusty herb bread with Chef's dips [ve]

Share Plates

One dish per person

Sweet potato wedges w/ aioli [v]

Fried salt, pepper & sumac calamari w/ zesty mayo [gf]

Grilled pork gyoza dumplings w/ black vinegar dipping sauce [6]

Parmesan eggplant wedges w/ passata and basil oil [ve]

Beef & bacon sliders w/ tomato relish & melted cheddar [2]

Fried chicken w/ smoked honey & chipotle mayo [gf]

Crispy fish tacos w/ pineapple salsa, lime mayo & slaw [2]

Grilled Halloumi w/Zaalouk Moroccan Eggplant & tomato cooked salad [v][gf]

Vegan san choy bow: walnut & Asian spiced 'mince' in lettuce cups [ve]

Braised pork belly w/ sticky Asian sauce (+\$3)

Grilled scallops w/tamari, shallots & pink ginger [6] [gf] (+\$3)

Prawns sautéed w/ garlic & chilli [6] [gf] (+\$3)

Sides for the Table

Shoestring fries w/ Japanese mayo [v]

Choice of Rocket, roast beetroot & quinoa salad w/ Persian feta [gf] [v]

or

Seasonal vegetables tossed with toasted almonds, butter & herbs [gf] [v]

Gluten free [gf]/ Vegetarian [v]/ Vegan [ve]



DESSERTS TO SAVE ROOM FOR

Baked New York Cheesecake w/smoked honey, lime, vanilla bean ice cream & walnut crumb	14
Chocolate fudge & walnut brownie w/ vanilla bean gelato, hot chocolate sauce & walnut crumb	14

A \$2/per person cakeage fee will be charged for any BYO cakes/celebration desserts.

CHEESE, YES PLEASE

Gourmet cheese grazing plate. Blue, cheddar, brie available individually, as a duo, or trio. Served with seasonal accompaniments of prosciutto, caper berries, cornishons, quince paste dried fig & pear, fresh strawberries & gourmet crackers. Gluten free crackers available.

1 cheese	24
2 cheese	29
3 cheeses	34

Affogato

Vanilla bean ice cream & a shot of espresso.	8
W/ Liqueur	14
Choice of Baileys, Kahlua, Tia Maria, Galliano, Cointreau, Grand Marnier, Frangelico, Mozart Chocolate, Butterscotch, Jameson, Mt Tamborine Distillery's Wattle Toffee.	

After Dinner Chasers

Mr Pickwick's Particular Tawny Port – SA (60ml gls)	11
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See Dessert Cocktails section of Drinks menu for additional After Dinner Tonic Signature suggestions.



ON THE WAGON

Non-Alcoholic Selections

Mineral, Soda & Tonic Water

San Pellegrino sparkling water—500ml – Italy	5
Aqua Panna still water –500ml– Italy	5
Fever Tree Tonic Water – 200ml – Britain	6
- <i>Sicilian Lemon, Elderflower, Aromatic, Premium Indian</i>	
Capi Soda Water –250ml-- Aus	6

Soft Drink

Coke, Diet Coke, Coke Zero	5
Lemonade	
Dry Ginger Ale, Soda, Tonic	
Lemon Lime & Bitters	
Ginger Beer	

Juices By The Glass

Orange	5
Pineapple	
Cranberry	
Pink Grapefruit	
Cloudy Apple	

Ground Control Coffee (Love Bites Blend)

Espresso, Macchiato, Piccolo, Flat White, Latte, Cappuccino, Long Black	4
Extra Shot	2
Chai Latte, Hot Chocolate	5
<i>Full cream, skim, soy & almond milk all available upon request at no additional charge.</i>	

Premium Teas

English Breakfast, Earl Grey, Green tea, Green Mint	5
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A full list of specialty mocktails appears in our Drinks Menu.