

Share Plates

Crusty bread w/ chef's homemade dips [v]	12
Marinated mixed olives [gf] [v]	13
Mushroom arancini balls w/ basil pesto [v]	14
Panko crumbed Cajun eggplant wedges w/ tangy green aioli [v]	14
Grilled prawn gyoza dumplings w/ ponzu and ginger dipping sauce	14
Fried salt, pepper and sumac calamari w/ lime mayo [gf]	14
Beef and bacon sliders w/ tomato relish and melted cheddar [2]	15
Sautéed spicy chorizo sausage in a rich tomato and onion sauce [gf]	16
Fried chicken w/ smoked honey and chipotle mayo	16
Baked Camembert w/ honey, thyme and crusty bread [v]	17
- add roasted walnuts for \$3	
Duck and orange salad on crispy wontons	18
Rare seared tuna w/ ponzu jelly & wasabi mayo [gf]	18
Grilled scallops w/ tamari sauce, shallots & pink ginger [6] [gf]	18
Filipino style crispy pork belly w/ chili jam	18
Seared eye fillet beef tataki [gf]	23
6-Hour slow roasted lamb shoulder w/ red wine & rosemary jus [gf]	23

Accompaniments

Shoestring fries w/ Japanese mayo [v]	10
Fresh seasonal vegetables tossed w/ toasted almonds, butter & herbs [gf] [v]	12
Salad of cos, apple, Danish feta & sunflower kernels [gf] [v]	12

[gf] = Gluten Free / [v] = Vegetarian

Desserts

Vanilla bean crème brûlée	12
Salted caramel and honeyed popcorn ice-cream sandwiches	14
Sticky date pudding w/ butterscotch sauce and vanilla bean ice-cream	14
Indulgent chocolate share plate – brownie, mousse, Turkish delight, creamy white chocolate ball w/ a rich sauce and frozen raspberries	16

Ground Control Coffee (Love Bites Blend)

Espresso, Macchiato, Piccolo, Flat White, Latte, Cappuccino, Long Black	4
Extra Shot	1
Chai Latte, Hot Chocolate	5
Affogato	8

Richmont Premium Teas (Organic)

English Breakfast, Earl Grey, Green Jasmine, Green Mint, Rooibos Sunrise, Forest Fruits	5
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Dessert Wine & Port

Rymill Botrytis Gewurztraminer – Coonawarra – SA (90ml gls)	8
Mr Pickwick's Particular Tawny Port – SA (60ml gls)	11

Dessert Cocktails

Espresso Martini	15
Absolut Vanilla vodka, white cacao liqueur shaken w/ a shot of fresh espresso and a dash of agave nectar	
Cherry Ripe Old Fashioned	16
Kahlua stirred with rich dark chocolate and cherry liqueurs, finished with a coconut mist	
White Chocolate Martini	15
Absolut Vanilla carefully stirred with white chocolate liqueur and a hint of cream	
Tim Tam Tower	16
Baileys, Kahlua & Frangelico blended into a frappé with Tim Tams and cream	