

## ENTRÉE

**Will Studd Brillat** V GFA 21.5

Will Studd Brillat Savarin is a decadent triple-cream white mould cheese from France, lightly baked until just soft & gooey, a perfect starter to share, with warmed Sicilian rainbow olives & ciabatta.

*MATCH ME: Viognier or Cravens Place Shiraz*

**Cheese & Charcuterie Board** GFA 41.5

A selection of gourmet cheeses, cured meats, house made onion jam, Sicilian rainbow olives, dried fruit, nuts & ciabatta. Serves two.

*MATCH ME: Grenache Rosé or Vermentino*

**Roasted Garlic Ciabatta** V 13.5

Toasted ciabatta slices topped with slow roasted garlic, bocconcini, fresh herbs and a housemade pesto.

*MATCH ME: Vermentino*

**Bowl of Chips** V GFA VA 8.5

Crunchy fries with dill aioli or tomato sauce.

**Crispy Fried Chicken** 13.5

Tender chicken pieces coated in the Chefs secret spices fried to crispy perfection

*MATCH ME: Vermentino*

## LUNCH

**Burrata Bowl** GFA V 16.5

A creamy burrata cheese, juicy roasted cherry tomatoes, dollops of house made hummus and pesto, a swish of olive oil and balsamic reduction, toasted ciabatta slices.

*MATCH ME: Grenache Rosé or Viognier*

**Crispy Flathead Bites** 25.5

Crispy fried battered flathead pieces, rosemary and lemon salt seasoned fries, leafy salad, lemon wedge & dill aioli.

*MATCH ME: Grenache Rosé, Vermentino or Viognier*

**Beef Bao Buns** 26.5

Tender pieces of marinated eye fillet wrapped in a light fluffy steamed bao bun, drizzled with house made chimichurri, leafy salad and chips.

*MATCH ME: Slaughterhouse Paddock Shiraz or Cabernet Sauvignon*

**Falafel Mushroom Salad** V 24.5

Falafel bites, tossed through a leafy green salad mix, seasonal salad veg, house marinated mushrooms, avocado, feta & nuts.

*MATCH ME: Cravens Place Shiraz or Cabernet Sauvignon*

## DESSERTS

**Blood Orange Sorbet** GF V VGA 12.5

Light, refreshing and the perfect amount of sweetness to finish with.

**Chocolate and Salted Caramel Tart** 12.5

With whipped cream and strawberries