

SUMMER PLATTER

OLIVE BANETTE

TOASTED GARLIC, PARMESAN CHEESE

CHARCUTERIE BOARD

LOCAL SALUMERIA LONG CURED MEATS,
CLASSIC BLUE, GIPPSLAND BRIE, MARY VALLEY CHEDDAR,
VEGETABLE MORSELS, HOUSE DIP, GRISSINI, FALWASSER

TWICE BAKED EGG TART v

CHÈVRE, SPINACH, SEMIDRIED TOMATO, ONION,
CHIVES, PORTUGUESE EGG CUSTARD

VEGETABLE SPRING ROLLS v DF

VERMICELLI FILLING, VIETNAMESE CHILLI,
PINK GINGER, CORIANDER DIPPING SAUCE

CURRY PUFF v

INDIAN SPICES, BABY PEA & POTATO FILLING,
CUCUMBER RAITA

PRAWN & STEM GINGER DUMPLINGS

STEAMED, SOY & SESAME DRIZZLE, SPICY CHILLI CRUNCH

SICILIAN ARANCINI BALLS v

HAND ROLLED, SAFFRON CONFIT GARLIC AIOLI

OUR SIGNATURE BABY BEEF PIES

GRASS FED BEEF, FLAKY PASTRY, HOUSEMADE KETCHUP

CRÈME BRÛLÉE BOMBOLINI v

CUSTARD FILLED DOUGHNUT DUSTED WITH POWDERED SUGAR

V – VEGETARIAN **DF** – DAIRY FREE
MENU SUBJECT TO AVAILABILITY