

# BAR SNACKS

<b>antipasto board</b> (shared btw 2)	27
w prosciutto, grilled chorizo, marinated mixed olives, goat cheese, capsicum dip & wood fired bread	
<b>japanese style fried chicken</b> (5)	18
w japanese mayo (gf)	
<b>wood fired bread</b>	13
w choice of garlic, pesto or balsamic & olive oil (v)	
<i>please note: garlic &amp; pesto options contain mozzarella</i>	add dips +6
<b>beef meatballs</b> (4)	19
w harissa sauce	
<b>thai-style chicken san choy bow</b> (2)	16.5
w lemongrass, lime, chilli, shallots, cabbage, pickled ginger & hoi sin	
<b>caprese bruschetta</b> (6) (v)	16
tomato, buffalo mozzarella & fresh basil drizzled w balsamic glaze	
<b>slow roasted lamb taco</b> (1)	11
w goat feta, tzatziki & a mild chilli salsa	
<b>calamari</b> (gf)	17.5
lightly fried w lemon pepper & aioli	
<b>fries</b> (v)	11
tossed in sea salt	

## SOMETHING SWEET

<b>creme brulee</b>	15.5
w berry compote	
<b>frangelico affogato</b>	15
frangelico, espresso & vanilla ice cream	