



## SHARE BOARDS

**Antipasto plate** - olives, basil pesto, olive oil & balsamic glaze, roasted capsicum, sundried tomatoes, salami, bocconcini, toasted Turkish bread. **\$30**

**Cheese board** - Choice of 3 cheeses, seasonal fruit, water crackers, toasted bread, dukkah spice, olives, olive oil & balsamic glaze, dried dates & apricots. **\$32**

**Small cheese board** - 2 cheeses, seasonal fruit, water crackers, toasted breads, dukkah spice, olives, olive oil & balsamic glaze, dried dates & apricots. **\$14**

**Trio of breads** - olive oil & balsamic glaze, dukkah & fire roasted capsicum. **\$14**

**Charcuterie platter** - Choice of 3 meats & 3 cheeses, sliced apple or pear, grapes, roasted capsicum, toasted breads, water crackers, dried apricots, olive oil, balsamic glaze & cornichons. **\$45**

**Cheeses** - Australian King Island smoked cheddar, Danskvalg Danish blue, Grana Padano, Lamonique French camembert, Australian King Island ash brie.

**Meats** - Serrano ham, prosciutto, mild Hungarian salami, medium local made salami, local shaved leg ham.

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Available Wednesday, Friday & Saturday

**Crispy battered onion rings** - served with spicy chilli aioli. **\$9**

**Chicken wings (6)**- see board for flavour **\$12**

**Southern fried chicken strips (4)**- with honey mustard dipping sauce. **\$14**

**Spring rolls (6)**- with sweet chilli sauce. **\$13**

**Chips**- Small **\$5** Large **\$7.50**