
SMALL PLATES & BAR SNACKS

ONLY AVAILABLE AT 4PM

- \$1. HOT & SPICY SICHUAN PEPPER WINGS | \$9.80**
Extra-crispy mid joint doubled-coated and marinated in traditional Sichuan pepper spices
- \$2. FRENCH FRIES | \$7.80**
TRUFFLE FRIES | \$9.80
Rustic french fries tossed in parmesan, truffle and rough cut parsley
- \$3. FLOWER CLAM BUCKET | \$13.80**
Flower clam deglazed in white wine and tossed with parsley garlic butter and brioche
- \$4. BATTERED CALAMARI | \$9.80**
Battered calamari rings, paprika, cajun and citrus mayo
- \$5. ULTIMATE WHOLE ROASTED CAULIFLOWER | \$7.80**
Bodacious famous roasted cauliflower, glazed with garlic miso paste & sprinkled with roasted sesame seeds
- \$6. HANDMADE TUNA CROQUETTES | \$12.80**
Handmade tuna croquettes orange and greek yoghurt mayo, tomatoes and fresh greens
- \$7. SEA PRAWN AJILLO | \$17.80**
Sautéed prawn in garlic red pepper flakes, extra olive oil & served with toast on side
- \$8. MINI PULLED PORK SLIDER | \$11.80**
Trio mini pulled pork burger served with greens
- \$9. OUR SIGNATURE TRIO SAUSAGE PLATTER | \$18.80**
Grilled pork bratwurst, chicken chipolata and New Zealand beef sausage served with seed mustard cream sauce and mashed potato
- \$10. BODACIOUS CHEESE PLATTER | \$19.80**
Assorted farm cheese accompanied with fig jam, walnut, fresh green apple and toast
- \$11. FRENCH "CHARCUTERIE" PLATTER | \$23.80**
Combination "Charcuterie" platter of duck liver pate, salmon rillettes and duck rillettes served with gherkins and French baguette