KITCHEN \& BAR
SNACK MENU

Something to share
Available 3pm - 9pm
Seasonal oyster selection GFO, DF
Half 36 | Dozen 72
Natural
Mignonette
Garden Battered Kilpatrick + 4/8

- Dal Zotto ‘Pucino’ Prosecco, King Valley, Victoria 12

Freshly baked bread VEO
House-made herb butter 14
Add: Macadamia Dip with thyme \& macadamia crumble +10
Charcuterie board GFO
Locally sourced cured meats from Saison featuring native flavours, pickled vegetables, house made crisps \& Australian Cheddar 29

Beer battered Queensland tiger prawn roll
Warmed brioche roll, lemon myrtle mayonnaise, pickles 15
Calamari with lemon myrtle mayonnaise GFO, DF
Lemon pepper seasoning, lime 20

- Aquilani Pinot Grigio, Friuli-Venezia, Italy 12

Rosemary Marinated Milly Hill Lamb Cutlets (2) GF Cucumber, cumin raita 19

Signature chips 10 GFO

# V VEGETARIAN VE VEGAN VEO VEGAN OPTION AVAILABLE DF DAIRY FREE DFO DAIRY FREE OPTION <br> GF GLUTEN FRIENDLY GFO GLUTEN FRIENDLY OPTION AVAILABLE 

