

GRAZING

Damper Infused with native herbs, eucalyptus whipped butter *v	9
Marinated Mixed Olives Lemon myrtle, native basil	11
Native Thyme Hummus Toasted Tasmanian mountain pepper flat bread, roasted macadamia nuts *v, GFO, N	15
Cauliflower Chips Lemon myrtle cauliflower chips with blue cheese sauce *v	14
Sydney Rock Oysters Bush tomato, wattleseed vinaigrette, lemon *GF, DF	7ea
Indigenous Australian Grazing Plate NSW regional cheeses, native thyme hummus, smoked kangaroo, emu, lemon myrtle tandoori crocodile, olives, pickled vegetables, marinated artichoke, roasted macadamia nuts, quandong paste, Tasmanian mountain pepper leaf flat bread *N, GFO	38
Regional Australian Cheeses Quandong paste, Tasmanian mountain pepper leaf flat bread *GFO	34

GF: gluten free DF: dairy free V: vegetarian N: contains nuts GFO: gluten free option

Please note: Surcharge of 10% applies on Sundays and 15% on public holidays