

GRAZING

Monday - Sunday 12:00pm - 10:00pm

Oysters: Natural or Habanero, mango & lime dressing	¹ / ₂ dozen \$22 / dozen \$42
Assorted spicy nuts	\$5
Marinated olives	\$7
Gourmet French breads, olive oil, balsamic, dukkah (v)	\$9
Rosemary & sea salt chips, aioli, tomato sauce	\$9
Beef burger, brioche bun, sweet gherkin relish, bacon, Egmont cheese, mixe Roma tomato, confit garlic aioli & chips	d leaves, \$25
Angus rump steak sandwich, ciabatta, beer mustard fried onions, bacon, smoked BBQ sauce, \$25 Swiss cheese, mixed leaves, Roma tomato & chips	
TO SHARE - SERVES TWO	
Antipasto plate, mixed olives, marinated goat feta, sliced prosciutto, herbed artichokes, \$27 stuffed bell peppers, crispy baguette <i>(gfo)</i>	
Charcuterie plate, sliced prosciutto, pickles, smoked Calabrese, pork rillette, pastrami, \$29 smoked cheddar, beetroot relish, crispy baguette (gfo)	
Terrace Tasting Plate: Chef's selection	\$32
Cheese Board: Berry's Creek Tarwin Blue, Maffra Aged Cheddar Tarago River Triple Brie, traditional accompaniments (gf option)	for 2 \$19/ for 4 \$29