

GRAZING & SHARING



DIY Buns, Wraps & Cups

Cheese Burger Bao	6.5
<u>w</u> Manchego cheese, pickled red onion, dill pickle, relish & mustard mayonnaise	
Sticky Pork Belly Gua Bao	6.5
<u>w</u> Spicy carrot slaw, hoisin, sriracha, crushed peanuts & coriander	
Chicken Kara'age Bao	6.5
<u>w</u> Pickled chilli cucumber, yuzu kewpie mayonnaise, spring onion	
Korean Beef Sloppy Joe	6.5
<u>w</u> Brioche bun, hoisin, sriracha & spring onion	
Cajun Chicken Roti	6.9
<u>w</u> Pickled celeriac, mint, red onion salad & chimichurri yoghurt	
Baja Style Fish Tacos	6.9
<u>w</u> Slaw, sriracha mayonnaise, lime & coriander	
Felafel Laffas	7.7
<u>w</u> Pickled red cabbage, butter lettuce, feta, hommus & zucchini tzatziki (V)	
Vietnamese Spring Rolls (2)	9.9
<u>w</u> Iceberg lettuce, asian herbs & nuoc cham (V)	

MINIMUM 10 PER SERVE

48 HOURS NOTICE REQUIRED ON
GRAZING/SHARING MENU

Sharing Plates

Pide Pizza*	4.7
– Red pepper, jalapeno & feta (V) – Goats curd, silverbeet & mushroom (V) – Chorizo, cherry tomato & baby caper – Salami, fennel & buffalo mozzarella	
Gozleme <u>w</u> Lemon & Greek Yoghurt*	4.9
– Spiced lamb, swiss chard & haloumi – Feta, ricotta, spinach & kale (V)	
Savoury Tart <u>w</u> Poppy Seed Cheese Pastry	6.5
– Speck, brussels sprouts, provolone & chive – Quinoa, silverbeet, red onion jam & feta (V)	
Kung Pao Chicken	6.9
<u>w</u> Betel leaves, crushed peanuts & sticky rice	
Bun Cha Vietnamese Pork Meatballs	6.9
<u>w</u> Cellophane noodles, asian herbs, crispy shallots & chilli lime sauce	
Piri Piri Prawns (2)	10.9
<u>w</u> Chargrilled sourdough, basil chimichurri & lemon	
Beer & Miso Lamb Ribs (3)	10.9
<u>w</u> Radish cucumber salad & chilli sesame kewpie (GF)	

MINIMUM 8 PER SERVE

*PIZZA AND GOZLEME TO BE ORDERED IN
MULTIPLES OF 8

48 HOURS NOTICE REQUIRED ON
GRAZING/SHARING MENU

Boards & Platters

Seasonal Fruit Platter	6.8
Local Brie, Blue & Cheddar	12.9
<u>w</u> Sourdough fig loaf, lavosh, candied walnuts, muscatels & quince paste	
MINIMUM 5 PER SERVE	
Indian Chaat	13.9
– Aloo tikki, chilli paneer, spice roasted chickpeas, kachumber, beetroot raita, coriander chutney, pappadums & naan (V)	
Middle Eastern Dips & Mezze	13.9
– Muhammara, labneh, beetroot hommus, harissa lamb, grilled haloumi, felafel, quinoa tabouleh & toasted laffa	
Charcuterie	14.9
– Prosciutto, bresaola, salami, jamon, onion jam, dijon, caperberries, cornichons & zucchini pickle <u>w</u> sourdough	
Sushi & Roll	
– Futomaki & California rolls	2.9
– Nigiri & maki	3.9
– Vietnamese rice paper rolls	3.9
– Peking duck & Vegetarian crepe	4.7
<u>w</u> soy pickled ginger wasabi peanut lime hoisin tamari (GF)	

MINIMUM 10 PER SERVE

48 HOURS NOTICE REQUIRED ON
GRAZING/SHARING MENU