



GRAZING & SHARING

DIY Buns, Wraps & Cups

Crumbed Eggplant Bao	6.9
<u>w</u> Chilli cucumber pickle, coriander, hoisin & lemon kewpie (V)	
Southern Fried Chicken Bao	6.9
<u>w</u> Dill pickle, kimchi, lime kewpie mayonnaise & spring onion	
Sticky Pork Belly Gua Bao	6.9
<u>w</u> Spicy carrot slaw, hoisin, crushed peanuts & coriander	
Paneer Frankie Chilli Paneer Roti	6.9
<u>w</u> Roasted red pepper & onions, cucumber, green chutney & chilli vinegar	
Vietnamese Spring Rolls (2)	10.9
<u>w</u> Iceberg lettuce, asian herbs & nuoc cham (V)	

MINIMUM 12 PER SERVE

48 HOURS NOTICE REQUIRED ON GRAZING/SHARING MENU

Sharing Platters

Pizza*	5.5
– Wild mushroom, fior di latte & truffle oil (V)	
– Potato, goats curd & cavolo nero (V)	
– Pork sausage, caramelised onion & baby capers	
– Chorizo, jalapeno & scamorza	
Savoury Tart <u>w</u> Poppy Seed Cheese Pastry*	7.9
– Bacon, leek, potato & brussels sprouts	
– Quinoa, red onion jam, feta & spinach (V)	
Roasted Cauliflower Hommus	7.7
<u>w</u> Toasted flatbread, crispy spiced chickpeas & puffed quinoa (V)	
Kung Pao Chicken	8.9
<u>w</u> Betel leaves, crushed peanuts & sticky rice	
Barbequed Skirt Steak	11.9
<u>w</u> Sourdough, butter lettuce, chimichurri, lime crema & pickled chilli	

MINIMUM 12 PER SERVE



Boards & Platters

Middle Eastern Dips & Mezze	13.9
– Muhammara, labneh, beetroot hommus, harissa lamb, grilled haloumi, felafel, millet tabbouleh & toasted laffa	
Charcuterie	14.9
– Prosciutto, bresaola, salami, jamon, onion jam, dijon, caperberries, cornichons, baby capers & zucchini pickle <u>w</u> sourdough	
Sushi & Roll	
– Futomaki & California rolls	2.9
– Nigiri & maki	3.9
– Vietnamese rice paper rolls	4.4
– Peking duck & Vegetarian crepe	4.9
<u>w</u> soy pickled ginger wasabi peanut lime hoisin tamari (GF)	

MINIMUM 12 PER SERVE

Seasonal Fruit Platter	7.5
Local Brie, Blue & Cheddar	12.9
<u>w</u> Sourdough fig loaf, lavosh, candied walnuts, muscatels & quince paste	

MINIMUM 5 PER SERVE

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