

Share Menu

TRIO OF DIPS \$20

Assortment of dips with breads & crackers *Lf, Vg, Ve, *Gf*

ANTIPASTO \$25

Salami, thinly sliced ham, feta cheese, artichokes, semi-dried tomatoes, Kalamata olives & crackers (*Vegetarian, gluten free & nut free option available*), *Lf*

GOURMET AUSTRALIAN CHEESE BOARD \$25

Brie, blue, smoky cheddar & tasty cheese, macadamia nuts, dried apricots, figs, dates & crackers (*Gluten free & nut free option available*)

VEGAN GRAZING PLATE \$25

Falafels, carrot, celery, capsicum, cucumber sticks, semi-dried tomatoes, olives, artichokes, marinated eggplant, dried apricot, figs & dips *Lf, Vg, Ve*

CHILLED AUSTRALIAN PRAWNS \$20

10 Australian whole prawns, served with lemon & lime wedges and Kakadu plum aioli *Gf, Lf*

FRESH OYSTERS \$20

6 freshly shucked South Australian natural oysters with lemon & lime wedges *Gf, Lf*

AUSTRALIAN SEAFOOD PLATTER \$36

8 prawns, 6 natural South Australian oysters, pickled octopus, feta, Kalamata olives, with lemon & lime wedges and dipping sauce *Gf, Lf, Nf*

FAMILY FAVOURITES \$15

8 mini beef pies served with tomato sauce *Lf*

OR

8 spinach and ricotta pastries *Ve*

MANGO ICE CREAM \$6

Scrumptious mango ice cream made from locally grown mangoes (210ml tub) *Gf, Vg, Nf*