

Nibbles and Sharing Menu

CHARCUTERIE BOARD

\$38

An artisanal charcuterie board, featuring a curated selection of hand-crafted cured meats, gourmet cheeses, and house-made accompaniments (GFO)

CHICKEN LIVER PATE

\$23

Delight in our chicken liver pâté, served with toasted brioche, tangy cornichons and a Cumberland sauce. This rich, savoury dish offers a perfect balance of flavours for an indulgent experience (GFO)

POTATO and HALOUMI FRITTA

\$19

A golden-baked potato frittata and salty, caramelised haloumi cheese. Served with a perfectly balanced zesty salsa verde (GF, V)

POMME FRITES

\$11

Shoestring fries with thyme salt and confit aioli (GF, V)

AUBERGINE CAVIAR

\$19

Aubergine caviar, a smoky, creamy spread made from roasted eggplant, served with freshly baked baguette. This dish offers a rich, savoury flavour that's perfect for sharing and savouring (GFO, V)

PANKO PRAWN SKEWERS

\$23

Panko crumbed king prawn's served with goma dare

BANBINA BOARD

\$21

A sample selection of local and imported cheeses with fig jam, apple, and toasts, a perfect paring with a glass of vino (GFO, V)

ROAST TOMATO and BURRATA

\$19

A selection of seasonal tomatoes oven roasted with oregano, served with burrata and focaccia (GFO, V)