



Terrace Menu

Marinated olives	GF	\$ 12
Grilled saganaki with rocket & lemon	GF	\$16
Basket of warmed malt ciabatta rolls, Leontyna EVOO & house-made dukkah and aged balsamic (3 per serve)		\$15
Jamon croquettas with romesco mayonnaise (4 per serve)		\$18
Pumpkin & feta arancini with tomato sugo, rocket, parmesan & aioli (3)	V GF	\$18
Serrano jamon with guindilla peppers, Manchego cheese, pickled apricots, grilled Tuerong farm sourdough & Jerusalem artichoke chips	*GF sub	\$24
Burrata with pickled zucchini & asparagus, toasted pepitas with a white balsamic & semidried tomato dressing		\$24
Pork & pistachio terrine, cornichons, grilled Tuerong farm sourdough. With Mumma Made piccalilli		\$25
KFQ- Crispy fried spiced quail on a glass noodle & kimchi salad, Asian leaves with sesame dressing		\$25
Roasted pork belly, sweet corn puree, snowpeas & popcorn shoots, and puffed pork crackling, romesco dressing		\$26
Chicken Caesar salad –baby cos lettuce, house smoked chicken breast, croutons, crispy pancetta & shaved parmesan, soft boiled egg and creamy dressing		\$26
Chips, rosemary salt and aioli		\$13
Mixed leaf salad, cherry tomatoes , cucumber & balsamic vinaigrette		\$14

Individual cheese platter	\$20
- selection of three cheeses with quince paste, walnuts, lavosh & crackers	
Choc tops – Vanilla, Chocolate, Boysenberry, Choc-Mint	\$7
Mango Licks	\$7