

# CHEF'S SPECIALS

Assorted Cheese Board V \$40  
*with quince paste, grapes, lavosh crackers, mushroom mousse & crushed nut mix (brie/camembert/vintage cheddar/ blue)*

Pesto Pizza VEGAN  
*with cherry tomato, Spanish onion, button mushroom, mini roast pumpkin bites, zucchini, topped with rocket & hummus (contains nuts)*  
Thin 13" \$19 Thin 16" \$25 Thin 18" \$35

Roast Sweet Potato Tofu VEGAN GF \$21  
*with firm tofu, green onion, fresh mint, purple cabbage, charred corn, roasted cauliflower, coconut & blueberry puree with house made toasted nut mix (contains nuts)*

Spiced Beef Brisket Burger \$20  
*with wild rocket, purple cabbage, almonds, currants, julienne carrot, chipotle mayo, house made smokey BBQ sauce & chips*

Crispy Skinned Pork Belly GF \$27  
*with candied walnuts, crispy apple, blue cheese, braised fennel & beetroot puree, balsamic glaze & micro celery*

Spaghetti Garafarlo All'amatriciana \$24  
*with cured pork jowl, fresh chilli pepperoni, black olives, mixed peppers, garlic, mushroom and red sauce*

V=VEGETARIAN GF=GLUTEN FREE

Please no variations to the menu, thank you.

# COCKTAIL SPECIALS

Amaretto Sour \$17  
*Disaronno Amaretto, fresh lemon juice, house-made sugar syrup, Angostura bitters, whites and a house-made lemon-cherry foam*

Chilli Margarita \$18  
*Espolon Tequila Reposado, Cointreau orange liqueur, Monin agave syrup, fresh lime juice, house-made chilli infused sugar syrup, fresh 'long red chilli' and a chilli-salted rim*

Berry Good Thyme \$18  
*Agwa coco leaf liqueur, Chambord cherry liqueur, house-made thyme syrup, mixed wild berries, fresh thyme, fresh lemon juice and whites*

Citric Sensation \$18  
*Wild Turkey American honey, blood orange Cointreau Liqueur, Australian passion fruit pulp, mango puree, whites and a house-made almond and hazelnut foam*

## COCKTAIL HAPPY HOUR

### 7PM-9PM

### THURSDAY-SATURDAY

# \$12

MEMBERS ONLY