

Share

Warm Marinated Olives VG + GF **\$8**

Local olives served in garlic, garden herbs and citrus

Dukkah, Bread & Balsamic VG + DF **\$12**

House made dukkah with locally sourced bread, balsamic and olive oil

Grilled Haloumi V + GF **\$18**

With pickled fennel and pumpkin, rocket and vincotto

Arancini V **\$18**

Roasted pumpkin, Fontina and pesto

Chorizo GF + DF **\$12**

Fried and glazed with Pedro Ximenez served with aioli

Roast Pumpkin and Beetroot V + VGO + GF + DFO **\$18**

With baby rocket, toasted walnuts, radish, f eta and vincotto dressing

Chunky Chips V **\$14**

With aioli

Today's Specials

See our daily Specials Board.

Feel like something sweet?

See our daily Specials Board

Platters

Tasting Plate GFO **\$75**

Selection of tapas dishes, cured meats, cheese, antipasti and bread

Mezze Plate GFO **\$45**

Selection of cured meats, cheese, antipasti and bread

Cheese Platter V + GFO **\$30**

Three cheeses, fruit and crackers



Pizzas

Sicilian **\$22**

Salami, bacon, roast capsicum, mozzarella, feta

Big Smoke **\$22**

Smoked chicken, bacon, mozzarella, BBQ sauce

Margarita V **\$18**

Fresh tomato sauce base, mozzarella, fresh basil

Spaniard **\$22**

Chorizo, red onion, mozzarella, chipotle aioli

Veggie Patch V **\$22**

Mushroom, red onion, fresh herbs, roast pumpkin, roast capsicum, mozzarella

Kid's Cheese V **\$10**

Wine

Sparkling Chardonnay Pinot Noir  \$7  \$27

2017 'Polliwog' Sauvignon Blanc  \$7  \$25

2014 'Dorrie' Chardonnay  \$9  \$35

2016 'Crazy Chook Lady' Chardonnay  \$8  \$30

2017 'O' Series Chardonnay  \$11  \$45

2017 Pinot Noir Rosé  \$7  \$27

2015 'Sticks and Stones' Pinot Noir  \$9  \$35

2016 'Down She Goes' Pinot Noir  \$8  \$30

2017 'O' Series Pinot Noir  \$10  \$40

2016 'Ruby' Shiraz  \$8  \$30

2017 'O' Series Shiraz  \$10  \$40

Beer

Pale Ale \$8

Mexican Lager \$8

Beverages

Lemonade, Solo, Coke, Coke Zero \$3

Sparkling Mineral Water \$5

Besa Orange Juice, Besa Pear Juice \$6

Coffee, Tea \$5

Soy and mug \$6