

LATE NIGHT MENU

BRUSCHETTA- ROASTED TOMATO, GOAT CURD, BALSAMIC OIL (GF/VEGAN)
\$10

-ANTI PASTO PLATE-
BRIE, CHEDDAR, OLIVES, SALAMI, PROSCIUTTO, SUN DRIED FRUITS,
SOURDOUGH AND EXTRA VIRGIN OLIVE OIL
\$27

CALAMARI AND CHIPS
\$16

CHICKEN, CHIPS AND SALAD
\$18

CHICKEN SKEWERS AND SALAD
\$19

TASMANIAN SALMON, TRUFFLE INFUSED MASH, BROCCOLINI, HEIRLOOM
CARROTS AND BEURRE SAUCE
\$28

RARE BEEF FILLET, BROCCOLINI, HEIRLOOM CARROTS, TRUFFLED INFUSED
MASH AND RED WINE JUS
\$29

CHIPS AND AIOLI
\$5(VEGAN)

SWEET POTATO CHIPS AND AIOLI
\$5(VEGAN)

TIRAMISU
\$11

SPICED POACHED PEAR
\$11 (GF/VEGAN)