



# EAT

## To share

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<b>½ DOZEN COFFIN BAY OYSTERS</b>	
Natural <i>GF, DF</i>	\$30
or	\$32
Negroni Sorbet	
<b>CHARCUTERIE BOARD</b> <i>DF</i>	
Selection of Italian cured meats, Kalamata olives, sundried tomato, charred panini	\$35
<b>LITTLE CREEK CHEESE BOARD</b>	
Selection of locally produced cheeses, quince, roasted pecans, fig & almond flat bread	\$32
<b>TRIO OF DIPS WITH FLAT BREAD</b>	
Dips: baba ganoush, basil and feta, beetroot hummus	\$18
<i>GF dips</i>	

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## Sides

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<b>FRIES, AIOLI</b>	\$11
<b>SWEET POTATO FRIES, CITRUS MAYO</b> <i>v</i>	\$12

## Something More

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<b>MACANCINI</b> <i>v</i>	
Mac n cheese balls, smoked cheese sauce and truffle oil	\$19
<b>OSSO BUCCO LASAGNE SPRING ROLL</b>	
With sriracha mayo	\$19
<b>GRILLED GARLIC AND PARSLEY PRAWN SKEWERS</b> <i>DF, GF</i>	
With lime and fresh herbs	\$20
<b>SPICED SQUID</b> <i>DF, GF</i>	
With lime aioli and herb salad	\$19
<b>FRIED WHITE BAIT</b>	
With lemon and yogurt tartare	\$17
<b>CAPOCOLLO</b>	
With onion cheddar, basil & tomato panini sliders and salsa di Pomodoro	\$20