

TO SHARE

BOARDS (SERVED WITH LAVOSH & SOURDOUGH)

Charcuterie board; jamon, salami & morcon, cornichons, peppers & quince	\$22
Cheese board; triple brie, blue & manchego, cornichons, peppers & quince (v)	\$22
Deli board; a combination of our charcuterie & cheese boards	\$38

 Mumm petit cordon sparkling, Artea Rose, France Provence

House made herb bread with extra virgin olive oil & balsamic	\$8
Southern fried buffalo wings, pickles, blue cheese ranch	\$16
Marinated olives (vg)	\$7
Shoe string fries with lemon thyme salt & citrus aioli (vg)	\$10
Falafels with tatziki & peppers (v)	\$13
Hummus with lemon & sourdough (vg)	\$10
Halloumi, honey, pistachio & greek flat bread (v)	\$16
Popcorn chicken, crema, romesco	\$14
Calamari, tagaroshi seasoning, pickled ginger, cucumber & yuzu mayo	\$16
Confit duck baos, shredded shallots, pickled cucumber, hoisin	\$28
 Long Rail Gully Pinot Noir	
Albondigas chorizo meatballs, sherry sugo, almond, citrus herbs, sourdough	\$18
Twice cooked pork belly, sherry glaze, pedro ximenez, spiced apple compote	\$22



Wine pairing suggestions

PIZZA

Garlic & Rosemary (vg)	\$16
<i>Confit garlic, rosemary, sea salt, mozzarella</i>	
Margherita (vg)	\$18
<i>Bocconcini, oregano, basil, tomato base, mozzarella</i>	
Chorizo	\$22
<i>La boqueria chorizo, semi dried tomato, caramelised onion, tomato base, mozzarella, lemon dill dressing</i>	
Chicken Caesar	\$22
<i>Roast chicken, bacon, parmesan, red onion, croutons, tomato base, mozzarella, caesar dressing</i>	
BBQ meat lovers	\$22
<i>Salami, bacon, chorizo, ham, barbeque sauce, tomato base, mozzarella</i>	
Salami Diavola	\$22
<i>Spicy morcon salami, marinated chili, bocconcini, tomato base, mozzarella</i>	
Fungi (vg)	\$20
<i>Mushroom medley, feta, tomato base, mozzarella topped with rocket, truffle oil & pickled mushroom</i>	
Garlic Prawn	\$25
<i>Marinated prawns, semi dried tomato, red onion, basil</i>	
Hawaiian	\$22
<i>Caramelised pineapple, double smoked leg ham, tomato base, mozzarella</i>	
Buffalo Chicken	\$22
<i>Roast chicken, semi dried tomato, red onion, croutons, topped with spicy buffalo sauce & blue cheese ranch</i>	
Prosciutto	\$22
<i>Fresh prosciutto, rocket, parmesan, tomato base, mozzarella</i>	
Charred greens	\$22
<i>Grilled broccolini, marinated chili, feta, garlic, tomato base, mozzarella, toasted almonds & herb oil</i>	
Rocket and parmesan salad	\$14

Gluten free base + \$3.0

Extra toppings + \$2.0

BETWEEN BREAD

(ALL SERVED WITH FRIES)

Lamb Souva	\$20
<i>House pitta, pulled lamb, tatziki, hummus, Greek salad</i>	
Vegetarian Souva (v)	
<i>House pitta, falafel, tatziki, hummus, Greek salad</i>	
 Nick O'leary shiraz	
Southern Fried Chicken Burger	
<i>Southern fried popcorn chicken, slaw, crema, romesco</i>	
Hoppy Burger	
<i>Beef patty, colby cheese, bacon jam, lettuce, tomato, onion, Hoppy sauce, milk bun</i>	
American Cheese Burger	
<i>Beef patty, colby cheese, onion, mustard, ketchup, milk bun</i>	

*Gluten free bun & wrap available +\$2

CLASSICS

(ALL SERVED WITH FRIES AND SLAW)

Chicken Parmigiana	\$27
<i>Panko crumbed chicken schnitzel, tomato sugo, leg ham, cheddar cheese</i>	
Chicken Schnitzel	\$26
<i>Panko crumbed chicken schnitzel, your choice of mushroom or pepper sauce</i>	

SALADS

Broccolini salad, lemon, skordalia, flaked almonds (vg)	\$15
 Bird in hand chardonnay	
Greek salad	\$16
<i>Cucumber, tomato, red onion, feta, olives, parsley, olive and balsamic dressing</i>	

Lamb + \$6

Falafel + \$3