



## LATE NIGHT MENU

**FRESHLY SHUCKED OYSTERS (GF)**      **HALF DOZ 25**  
*lime cured apple*      **DOZ 48**

**HOUSE MADE HUMMUS (VG)**      15  
*paprika oil, fried capers, grilled flatbread*

**GRILLED CHORIZO**      16  
*fried garbanzos, chili romesco sauce*

**JAPANESE STYLE CORNDOGS**      16  
*kewpie mayo, Japanese bbq sauce, bonito flakes*

**SPICED BBQ CHICKEN WINGS**      16  
*sour cream, shallots*

**LAMB MEATBALLS**      17  
*greek yogurt, mint and raisin pesto*

**FRIES (V, GF)**      9  
*B8 spices and lemon aioli*

**SEASONED WEDGES (V)**      12  
*sour cream, sweet chilli*

**CHEESY CARAMELISED GARLIC BREAD (V)**      13

## DESSERTS

**STICKY TOFFEE PUDDING**      13  
*citrus butterscotch sauce, vanilla ice cream*

**PASSIONFRUIT PAVLOVA**      13  
*peppered strawberries, fairy floss*

**CHEESES**  
*all served with bread and crackers*

**CROQUETTE DE BRIE**      14  
*australian honeycomb, lavosh*

**KING ISLAND BLUE CHEESE**      14  
*spiced rhubarb tartlets*

1% surcharge on all credit card transactions

Please order and pay at the bar