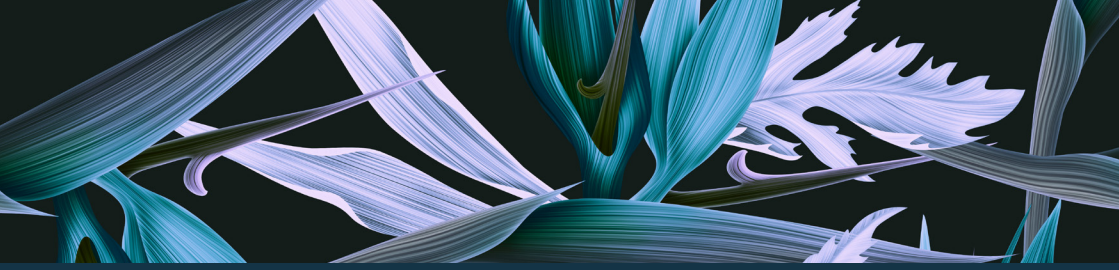

LATE NIGHT MENU

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

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) — 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
A 10% surcharge applies on Sundays

Please order and pay at the bar