

# Tapas

\$14<sup>90</sup>  
MEMBERS

\$17<sup>90</sup>  
GUESTS

## BITES

**BAKED POPPY SEED LOAF** **V**  
lemon EVOO, duo of dips

**TRUFFLE SHUFFLE FRIES** **V**  
shoestring & sweet potato fries with truffle salt, parmesan, roast garlic aioli

**VEGAN TRIO OF FRIES** **VE DF**  
carrot, parsnip & beetroot fries with smoked salt, vegan aioli

**VATO LOCO LOADED FRIES**  
waffle fries with smokey pulled pork, queso cheese, shallots, chipotle mayo, crispy bacon, jalapenos, salsa

**PORTUGUESE CRISPY SQUID** **GF**  
barrero salt, lemon aioli, chorizo dust, charred lime

**TANDOORI SPICED CAULIFLOWER 'WINGS'** **GF VE DF**  
with crispy besan coating, vegan mayo, mango chutney

**KARAAGE CHICKEN POPPERS** **GF**  
maple mesquite glaze, smashed garlic & buffalo ranch

**SMOKED REUBEN TAQUITOS**  
smoked beef brisket pastrami, Swiss cheese, pickles, cabbage, Russian dressing

**CURRY CHICKEN QUESADILLA**  
Japanese golden curry, chicken breast, Jack cheddar, shallot, tomato relish

**GRILLED THAI STYLE CHICKEN & MACADAMIA SATAY SKEWERS** **GF**  
with peanut & tamarind sauce, toasted coconut

**COCONUT & LEMON MYRTLE PRAWNS**  
with tequila & lime guacamole, salsa roja

**MINI LAMB GYROS**  
spiced lamb shoulder, Kombucha pickled onions, beetroot yoghurt, rocket

**CHAMPAGNE BATTERED ZUCCHINI BLOSSOMS** **V**  
filled with Byron Bay ricotta, butternut, smokey romesco, pine nuts

## SLIDERS

**STICKY PORK BELLY & BLACK BAO**  
with tamari glaze, house pickle, kewpie

**SIGNATURE BEEF & AMERICAN CHEDDAR**  
with pickles, peanut butter, bacon, special sauce

**HONEY DIPPED BBQ PULLED PORK**  
with Ranch slaw, charcoal brioche, chipotle aioli

**GRILLED SWEET CORN & CHEESE FRITTERS**  
with guacamole, sriracha mayo, matcha sesame bun

## FLATBREAD PIZZETTAS

Gluten Free Bases are an additional \$2 **GFR**  
Dairy Free available on request **DF**

**PORK & BOURBON BACON**  
chipotle pulled pork, bourbon bacon jam, rasher bacon, grilled pineapple, Jack cheese

**FIG & GOAT'S CHEESE** **V**  
fig & onion jam, goat's cheese, pumpkin, smoked Scamorza, rocket, pepitas

**SWEET TERIYAKI CHICKEN**  
sticky sesame & teriyaki glazed chicken breast, mozzarella, red onion, zucchini, furikake

## DESSERTS

**BANANA BREAD CHURROS**  
baileys butterscotch, candied walnuts, rock salt caramel ice-cream

**NUTELLA & MARS BAR JAFFLE**  
brioche, cinnamon sugar, Oreo crumb, boysenberry gelato

**CHEESE PLATE** **GFR**  
trio of specialty cheeses with lavash, crisps, dried fruit, quince paste

10% surcharge on public holiday

Please advise staff of any allergies or dietary requirements when ordering

**GF** Gluten Free   **GFR** Gluten Free on Request   **V** Vegetarian   **VE** Vegan   **DF** Dairy Free



# Platters

\$49<sup>90</sup>  
MEMBERS

\$54<sup>90</sup>  
GUESTS

## DE LUX CHEESE & CHARCUTERIE

*includes*

smoked & cured meats, with grilled vegetables, stuffed baby peppers, marinated olives, specialty cheeses, lavash, crisps, dried fruit, quince paste (gluten free options available)

## BBQ MAFIA

*includes*

**KARAAGE CHICKEN POPPERS** GF  
maple mesquite glaze, smashed garlic & buffalo ranch

**SMOKED REUBEN TAQUITOS**  
smoked beef brisket pastrami, Swiss cheese, pickles, cabbage, Russian dressing

**HONEY DIPPED BBQ PULLED PORK SLIDERS**  
with Ranch slaw, charcoal brioche, chipotle aioli

**SIGNATURE BEEF & AMERICAN CHEDDAR SLIDERS**  
with pickles, peanut butter, bacon, special sauce

## JADE TEMPLE

*includes*

**GRILLED THAI STYLE CHICKEN & MACADAMIA SATAY SKEWERS** GF  
with peanut & tamarind sauce, toasted coconut

**STICKY PORK BELLY & BLACK BAO**  
with tamari glaze, house pickle, kewpie

**SWEET TERIYAKI CHICKEN PIZZETTA**  
sticky sesame & teriyaki glazed chicken breast, mozzarella, red onion, zucchini, furikake

**PORTUGUESE CRISPY SQUID** GF  
Barrero salt, lemon aioli, chorizo dust, charred lime

10% surcharge on public holiday  
Recommended serving suggestion - 4 people per platter  
Please advise staff of any allergies  
or dietary requirements when ordering

GF Gluten Free GFR Gluten Free on Request

V Vegetarian VE Vegan DF Dairy Free

## PICANTE

*includes*

**CURRY CHICKEN QUESADILLA**  
Japanese golden curry, chicken breast, Jack cheddar, shallot, tomato relish

**COCONUT & LEMON MYRTLE PRAWNS**  
with tequila & lime guacamole, salsa roja

**MINI LAMB GYROS**  
spiced lamb shoulder, Kombucha pickled onions, beetroot yoghurt, rocket

**PORK & BOURBON BACON PIZZETTA**  
chipotle pulled pork, bourbon bacon jam, bacon, grilled pineapple, Jack cheese

## GREENHOUSE

*includes*

**TANDOORI SPICED CAULIFLOWER 'WINGS'** GF VE DF  
with crispy Besan coating, vegan mayo, mango chutney

**CHAMPAGNE BATTERED ZUCCHINI BLOSSOMS** V  
filled with Byron Bay ricotta, butternut, smokey romesco, pine nuts

**GRILLED SWEET CORN & CHEESE FRITTER SLIDERS** V  
with guacamole, sriracha mayo, matcha sesame bun

**FIG & GOAT'S CHEESE PIZZETTA** V  
fig & onion jam, goat's cheese, pumpkin, smoked Scamorza, rocket, pepitas

## T.G.I.F. THANK GOD IT'S FRYDAY!

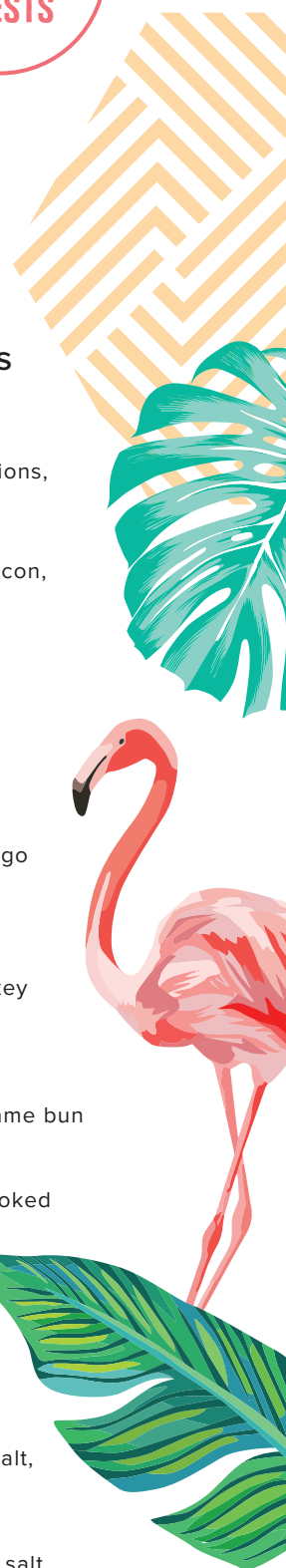
*includes*

**TRUFFLE SHUFFLE FRIES** V  
shoestring & sweet potato fries with truffle salt, parmesan, roast garlic aioli

**VEGAN TRIO OF FRIES** VE DF  
carrot, parsnip & beetroot fries with smoked salt, vegan aioli

**VATO LOCO LOADED FRIES**  
waffle fries with smokey pulled pork, queso cheese, shallots, chipotle mayo, crispy bacon, jalapenos, salsa

**SHAWARMA FRIES**  
shoestring fries, crumbled fetta, harissa lamb shoulder, garlic mayo, za'atar



# Dietary Platters

\$51<sup>90</sup>  
MEMBERS

\$56<sup>90</sup>  
GUESTS

## GARDEN OF VEGAN VE

*includes*

### PLANT BASED PIZZETTA

with vegan mozzarella, fig & onion jam, butternut, rocket, walnuts, balsamic glaze

### TANDOORI SPICED CAULIFLOWER 'WINGS' GF

with crispy Besan coating, vegan mayo, mango chutney

### VEGAN TRIO OF FRIES

carrot, parsnip & beetroot fries with smoked salt, vegan aioli

### PORCINI MUSHROOM ARANCINI

with truffle salt, smokey romesco, pine nuts

## GLUTEN FREE FIESTA GF

*includes*

### GRILLED THAI STYLE CHICKEN & MACADAMIA SATAY SKEWERS

with peanut & tamarind sauce, toasted coconut

### PORTUGUESE CRISPY SQUID

Barrero salt, lemon aioli, chorizo dust, charred lime

### TRUFFLE SHUFFLE FRIES V

shoestring & sweet potato fries with truffle salt, parmesan, roast garlic aioli

### PORK & BOURBON BACON PIZZETTA

chipotle pulled pork, bourbon bacon jam, bacon, grilled pineapple, Jack cheese

10% surcharge on public holiday

Recommended serving suggestion - 4 people per platter

Please advise staff of any allergies or dietary requirements when ordering

GF Gluten Free GFR Gluten Free on Request V Vegetarian VE Vegan

DF Dairy Free

