

# Tapas

\$1450  
MEMBERS

\$1750  
GUESTS

## BITES

### BAKED LOAF **V**

with sunflower dukkah, house made dips

### DUO OF FRIES **V**

shoestring + sweet potato fries with truffle salt, roast garlic aioli

### YAKUZA LOADED FRIES **GFR**

with bourbon BBQ pulled pork, kimchi queso cheese, sriracha mayo, crispy onion strings, shallots

### LEMON MYRTLE + SUMAC SQUID **GF**

with kaffir lime mayo, shredded nori

### CAULIFLOWER BUFFALO 'WINGS' **GF VE DF**

with crispy besan coating, vegan cashew ranch

### GRILLED LEMONGRASS CHICKEN SKEWERS **GF**

with tamarind + roast peanut sauce, toasted coconut

### BEEF BULGOGI QUESADILLAS

with Mexican cheddar, smoky gochujang aioli

### BRAISED PORK CHIMICHANGAS

with mango habanero, chipotle aioli, black bean + pepita salsa

### KARAAGE CHICKEN BITES **GF**

with toasted sesame seeds, Korean glaze, shallots

### HONEY SRIRACHA COCONUT PRAWNS

with pickled ginger, grilled lime

### SMOKED LAMB SHOULDER TACOS

with tequila guacamole, cucumber, pepitas, pomegranate crema

### BEETROOT, CARROT + QUINOA PAKORA **GF V**

with tzatziki, chutney, rocket

## SLIDERS

### GLAZED PORK BELLY + STEAMED BAO

with house pickle, kewpie, peanut crumble

### SIGNATURE BEEF + AMERICAN CHEDDAR

with pickles, black truffle mayo, bacon jam, brioche bun

### BOURBON BBQ PULLED PORK

with ranch slaw, charcoal brioche, southwest aioli

### GRILLED CORN + HERB FRITTER **V**

with kimchi guacamole, rocket, brioche bun

## FLATBREAD PIZZETTAS

Gluten Free Bases are an additional \$2 **GFR**

Dairy Free available on request **DF**

### BEETROOT, WALNUT + GOAT'S CHEESE **V**

with basil pesto, kale, truffle + balsamic glaze

### MARINATED LAMB + HALOUMI

with rocket, butternut, cherry tomatoes, tzatziki

### CHORIZO + POTATO

with fetta, kalamata olives, red onion, baby spinach

## DESSERTS

### ETON MESS

share style smashed pavlova, chantilly cream, citrus curd, passionfruit, berries, mango gelati

### CHURRO BITES

with dulce de leche, nutella fondue, chai spices, pecan praline ice-cream

### 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

\$48<sup>90</sup>  
MEMBERS

\$53<sup>90</sup>  
GUESTS

## DIRTY SOUTH

*includes*

### BOURBON BBQ PULLED PORK SLIDERS

with ranch slaw, charcoal brioche, southwest aioli

### SIGNATURE BEEF + AMERICAN CHEDDAR SLIDERS

with pickles, black truffle mayo, bacon jam

### YAKUZA LOADED FRIES GFR

with bourbon BBQ pulled pork, kimchi queso cheese, sriracha mayo, crispy onion strings, shallots

### SMOKED LAMB SHOULDER TACOS

with tequila guacamole, cucumber, pepitas, pomegranate crema

## THE SAMURAI

*includes*

### GRILLED LEMONGRASS CHICKEN SKEWERS GF

with tamarind + roast peanut sauce, toasted coconut

### LEMON MYRTLE + SUMAC SQUID GF

with kaffir lime mayo, shredded nori

### GLAZED PORK BELLY + STEAMED BAO

with house cucumber pickle, kewpie, peanut crumble

### KARAAGE CHICKEN BITES GF

with toasted sesame seeds, Korean glaze, shallots

## CHARCUTERIE BOARD GFR

*includes*

### SMOKED + CURED MEATS

featuring grilled vegetables, stuffed baby peppers, marinated olives

### BAKED LOAF WITH SUNFLOWER DUKKAH

duo of house made dips

## FUSION

*includes*

### BEEF BULGOGI QUESADILLAS

with Mexican cheddar, smoky gochujang aioli

### HONEY SRIRACHA COCONUT PRAWNS

with pickled ginger, grilled lime

### KARAAGE CHICKEN BITES GF

with toasted sesame seeds, Korean glaze, shallots

### BRAISED PORK CHIMICHANGAS

with mango habanero, chipotle aioli, black bean + pepita salsa

## VEGGIE VITALITY V

*includes*

### BETROOT, CARROT + QUINOA PAKORA GF

with tzatziki, chutney, rocket

### GRILLED CORN + HERB FRITTER SLIDERS

with kimchi guacamole, rocket

### BETROOT, WALNUT + GOAT'S CHEESE

### PIZZETTA GFR

with basil pesto, kale, truffle, balsamic glaze

### CAULIFLOWER BUFFALO 'WINGS' GF VE DF

with crispy besan coating, vegan cashew ranch



10% surcharge on public holiday

Recommended serving suggestion - 4 people per platter

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# Dietary Platters

\$50<sup>90</sup>  
MEMBERS

\$55<sup>90</sup>  
GUESTS

## VEGAN SOUL VE DF

*includes*

### PLANT BASED PIZZETTA

with vegan smoked mozzarella, butternut, rocket, walnuts, truffle oil

### CAULIFLOWER BUFFALO 'WINGS' GF

with crispy besan coating, vegan cashew ranch

### BEETROOT, CARROT + QUINOA PAKORA GF

with chutney, rocket

### DUO OF FRIES

shoestring + sweet potato fries with truffle salt, vegan aioli

## GLUTEN FREE GRAZER GF

*includes*

### LEMON MYRTLE + SUMAC SQUID

with kaffir lime mayo, shredded nori

### MARINATED LAMB + HALOUMI PIZZETTA

with rocket, butternut, cherry tomatoes, tzatziki

### GRILLED LEMONGRASS CHICKEN SKEWERS

with tamarind + roast peanut sauce, toasted coconut

### YAKUZA LOADED FRIES

with bourbon BBQ pulled pork, kimchi queso cheese, sriracha mayo

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Recommended serving suggestion - 4 people per platter

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DF Dairy Free

