

SNACK MENU

AVAILABLE 3 - 6PM FRIDAY- SUNDAY

FARM TABLE GARLIC SOURDOUGH (V)	13
Add parmesan and cheddar cheese - 3	
SALT AND PEPPER SQUID (DFo)	21
Tartare sauce, mixed salad	
BEEF RENDANG BAO BUNS	21
Pickled onions, coriander	
PUMPKIN AND ROSEMARY ARANCINI (GFo, V)	22
Aioli, mixed salad	
CHARCUTERIE BOARD (GFo + \$3, DFo)	39
Serrano ham, salami, Binnorie triple cream, Barber's cheddar, olives, hummus, balsamic onion, pickles, lavosh	
VEGETARIAN GRAZING BOARD (GFo + \$3, DFo, V)	29
Roast capsicum, Binnorie triple cream, Barber's cheddar, olives, hummus, balsamic onion, pickles, lavosh	
CHEESE BOARD (GFo + \$3, V)	29
Binnorie triple cream, Barber's cheddar, Shadows of blue, quince paste, balsamic onion, baguette, lavosh	
Add extra crackers to any board (GFo) - 3	
SWEET POTATO FRIES (V, DFo)	15
Sour cream, sweet chilli	
FRIES (GF, DF, V, VEO)	13
Sumac salt, aioli	

GF - Gluten Free / DF - Dairy Free / V - Vegetarian / VE - Vegan/ o - Option

While we do strive to cater to all dietary requirements, menu items may come into contact with allergens / 10% surcharge on Public Holidays



CUSTOMS
• HOUSE HOTEL •

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