

SMALL PLATES

Chips \$10

w/ Black Garlic Salt & Aioli
(GF available)

Waffle Fries \$12.00

Served w/ Chefs Seasoning & Aioli

Arancini Balls (6) \$17.00

Pumpkin, Feta and Pinenuts w/ Basil Pesto (V)

Chicken & Mushroom Dumpling (6) \$18.00

Served w/ Muller Bros Sauce

Vege Dumpling (6) \$16.00

Served w/ Muller Bros Sauce (GF & V)
(can be made vegan upon request)

BBQ Empanadas (3) \$18.00

BBQ Churrasco Meats w/ Hickory Bourbon BBQ Sauce
Served in a Crisp Pastry Shell

Burnt Ends, and Waffle Fries \$18.00

12 hour Smoked Brisket Burnt Ends, served w/ Waffle Fries
(subject to availability)

AVAILABLE FROM 12PM UNTIL LATE

Platters

Cheese Platter \$32

Edam, Le Gruyere, Smoked Cheddar, Crumbed Parmesan
Stuffed Olives, Housemade Quince Paste, Dried Churrasco
Pineapple & Seasonal Fresh Fruit.

Served w/ toasted Bread & Crackers (GF Available)

Meat Platter \$32

Chefs Selection of Cured Meats, Basil Pesto, Marinated
Olives, Caper Berries, Pickles, served w/ Toasted Bread (GF
Available)

Desserts

Muller Bros Eton Mess \$10

w/ Meringue, Fresh Berries,
Berry Coulis
& Chantilly Cream

Doughnuts \$10

Cheesecake Filled
Doughnuts and Salted Caramel Sauce & Vanilla Bean
Icecream

AVAILABLE FROM 12PM UNTIL LATE

