# ROOFTOP MENU

## SMALL PLATES

**Fries $12.00**
w/ House Salt & Aioli (GF)

**House Corn Chips $14.00**
w/ Chilli Beans & Guacamole (GF Available)

**Fried Halloumi Cheese (8) $16.00**
w/ Honey, Paprika, Citrus & Herbs (GF)

**Prawn Skewers (4) $18.00**
w/ Achiote (vibrant red spice mix) Butter (GF)

**3 Meat Birria Queso Tacos (2) $18.00**
Served w/ Churrasco Dipping Broth (GF Available)

**Pork Carnitas (8) $19.00**
Pulled Pork Bites
w/ Smoked Jalapeño Sauce & Pickled Pineapple (GF)

## PLATTERS

**Cheese Platter $35.00**
Chef's Selection of Three Cheeses, Pineapple Paste,
Bean Dip & Toasted Sourdough
(GF Available on Request)

**Meat Platter $35.00**
Chef's selection of Cured Meats, Roast Capsicum,
Soft Cheese, Olives & Toasted Sourdough
(GF Available on Request)

**BBQ Platter for 2 $45.00**
Chef's Selection of BBQ Meats
served with Churassco Gravy
(available 6pm - 8:30pm - 30min minimum to order)
(GF Available on request)

## DESSERTS

**Warm Churros Croissant $14.00**
w/ Choc Fudge, Hokey Pokey Ice-Cream & Cinnamon Sugar

**Toasted Coconut Parfait $14.00**
w/ Pineapple Sauce, Almond Crunch & Butterscotch (GF)