



ROOFTOP MENU



SMALL PLATES

Fries \$14.00

w/ House Aioli (GF)

Chorizo & Prawn Skewers \$19.00

w/ with Lemon Dipping Sauce (GF)

Fried Halloumi Cheese \$16.00

w/ Honey, Paprika, Citrus & Herbs (GF)

Three Meat Chimichangas \$20.00

w/ Churrasco Dipping Broth

Green Pea Arancini \$19.00

w/ Saffron Aioli & Shaved Parmesan

Brisket Burnt Ends \$22.00

w/ House Made BBQ Sauce

Spiced Eggplant \$32.00

w/ Dairy Free Tzakziki on a Bed of Chickpea Flatbread
(GF, DF, VEGAN)

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 Churrasco Gravy
(available 12PM - 2PM & 6pm - 8:30pm - 30min min 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)