



ROOFTOP MENU



SMALL PLATES

Chips \$10.00

w/ Garlic Aioli (GF)

Parmesan Crumbed Stuffed Olives (7) \$13.00

Whipped Smoked Feta, Cream Cheese and Romesco Sauce (GF)

Brazilian Chargrilled Chicken Skewers (4)

\$17.00

Lime, Mint, Chili & Cachaça (sugar cane spirit) Marinated
(GF) (DF)

Cauliflower Bites \$18.00

w/ Citrus Aioli (V) (GF)

Cheeseburger Spring Rolls (4) \$18.00

w/ American Style Ketchup

Pork Belly (6) \$18.00

w/ Charred Pineapple Compote (GF)

Arancini Balls (7) \$17.00

Fire Roasted Red Pepper, Smoked Feta & Fresh Vine Ripened
Tomato Salsa (V)

Vege Plate \$20.00

Seasonal Mixed Roasted Vegetables served with Grilled Halloumi.
(GF & Vegan on request)

PLATTERS

Cheese Platter \$33.00

Chef's Selection of three cheeses. Parmesan Crumbed
Stuffed Olives, House-made Quince Paste, Dried Seasonal
Fruit. Served with Crackers & Toasted Sourdough
(GF Available on request)

Meat Platter \$33.00

Chef's selection of Toni's Cured Meats. Basil Pesto,
Marinated Olives & Pickles. Served with Toasted
Sourdough. (GF Available on request)

BBQ Platter for 2 \$40.00

BBQ Beef, Chicken, Lamb & Pork
served with Red Wine Gravy

(available 6pm - 9pm - 30min minimum to order)

(GF Available on request)

DESSERTS

Muller Bros Eton Mess \$10.00

w/ Meringue, Fresh Berries & Berry Coulis served w/
Chantilly Cream (GF) (DF Available on request)

Milk Chocolate Semifreddo \$10.00

Nutella Ganache, Pistachio Crumb, Raspberry Coulis,
Chantilly & Fresh Berries (GF)