



# SHARE MENU

(12PM – LATE)

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Toasted garlic ciabatta <sup>V</sup>	\$10
Bruschetta of basil pesto, cherry tomato, buffalo mozzarella <sup>V</sup>	\$14
Flat bread, dukkha, hummus <sup>VG</sup>	\$12
Street corn: Charcoal grilled sweet corn, lemon thyme butter, crumbled feta <sup>GF/V</sup>	\$10
Chargrilled Lebanese eggplant with sofrito, chickpeas, salted capers <sup>VG/GF</sup>	\$14
Lightly Smoked Burratta, charred bull horn peppers, olive oil, Pedro Ximenez, ciabatta <sup>GFA/V</sup>	\$20
Salt & pepper squid, lime aioli <sup>GFA</sup>	\$13
Escabeche of WA sardines, pickled celery, whipped ricotta, ciabatta <sup>GFA</sup>	\$18
Korean fried chicken wings, cucumber kimchi, chilli yum yum sauce	500gm: \$15 1kg: \$29
Gunpowder lamb ribs cooked over charcoal, minted yoghurt, pitta <sup>GFA</sup>	\$18
Nashville fried chicken tenders, pickles & a red eye sauce	\$16
Grilled chorizo slider with guindillas peppers, manchego, saffron aioli (2)	\$16
Mezze platter: Manzanillo olives, organic smoked ham, prosciutto San Daniele, dips, buffalo mozzarella, flat bread <sup>GFA</sup>	\$32
Wedges with sour cream, sweet chilli <sup>V</sup>	\$14
Fries <sup>V</sup>	\$9

**DIETARY KEY:**

GF = Gluten Free | V = Vegetarian | VG = Vegan | VA = Vegetarian Available (upon request)

VGA = Vegan Available (upon request) | GFA = Gluten Free Available (upon request)

Please advise our wait staff of any food allergy requirements