

FOOD TO SHARE

BUFFALO WINGS (GF/DF on request) **\$16**

Cajun style wings with ranch dipping sauce and celery sticks.

QUESADILLAS (GF/DF on request)

with house-made salsa, Mexican slaw and sour cream

- Refried pinto beans (V, VG on request) **\$15**
- Chipotle beef **\$16**
- Spicy slow-cooked pork **\$16**

HANDMADE STEAMED DUMPLINGS (6 per serve) (DF) **\$12**

with fragrant soy and black vinegar sauce

- Bok choy and garlic (vg)
- Pork, prawn and chives

NACHOS with freshly made corn chips (GF) **\$15**

with house-made salsa, sour cream, cheese, corn chips

- Beans, bean, beans (V)
- Spiced slow-cooked beef

MEZZE PLATTERS (VG,V,DF, GF - all on request) **\$25**

Roasted mushrooms and other seasonal vegetables, with a delicious variety of cheese, meats, crackers and bread, plus marinated olives and house-made dips.

FOOD FOR ONE

BALLS, BALLS, BALLS (GF) **\$15**

with creamy mash and salsa verde

- Chicken, pistachios, raisins and parmesan
- Corn, pumpkin, tri-coloured quinoa, parmesan (V)

RED LENTIL CURRY (DF/GF/VG/V) **\$16**

Cumin, coriander, and coconut curry sauce with red lentils and banana chips.

BBQ PORK BURGER **\$18**

Slow cooked pork served with BBQ sauce, Swiss cheese, coleslaw and veggie crisps.

MOROCCAN TAJINE (DF/VG/GF on request) **\$17**

Pumpkin, cinammon and cumin tajine served on bed of spicy cous cous topped with tfaya and roasted spiced chickpeas.

SRI LANKAN STYLE FISH CURRY (DF/GF) **\$20**

Fish curry in a tart tamarind sauce with cashews and dried cranberries.

V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free