

## BAR SNACKS

Big bag of Kettle Chips to share: sea salt or chilli (vg, gf)	\$7
Roasted spiced macadamias & cashews: (cg, gf)	\$6
Olives in sambuca, limoncello, lemon & pepper	\$6
Hummus with warm flatbread & crackers: (vg, gf on request)	\$12
Cheese plate with quince paste, bread & butter pickles & crackers: (gf on request)	\$18
Chicken wings with chermoula spices and preserved lemon	\$16



v = vegetarian, vg = vegan, gf = gluten free, df = dairy free

## BAR FOOD

<b>Dumplings with fragrant soy &amp; black vinegar sauce</b>	\$14
<ul style="list-style-type: none"><li>• Black fungus &amp; vegetable (v,vg,df)</li><li>• Prawn gow gee (df)</li></ul>	
<b>Nacho bowl with corn chips, black bean salsa, sour cream &amp; cheese</b>	\$17
<ul style="list-style-type: none"><li>• Ground beef with smoked paprika, cumin &amp; tomato (gf, df on request)</li><li>• Slow cooked beans with oregano, cumin &amp; tomato (v,vg on request, gf)</li></ul>	
<b>Roasted pumpkin and lentil curry with rice &amp; cashews</b>	\$17
(vg,gf,df)	
<b>Quesadillas with salsa</b>	\$17
<ul style="list-style-type: none"><li>• Pinto beans (v, vg/df on request)</li><li>• Pork &amp; spicy jalapeno sauce (df on request)</li></ul>	
<b>Sesame rice bowl with pickled ginger, roasted vegetables &amp; wasabi mayo</b>	\$18
<ul style="list-style-type: none"><li>• Chicken skewers (gf, df)</li><li>• Marinated tofu (vg, gf)</li></ul>	

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