



SNACKS + SIDES

COFFIN BAY OYSTERS natural with lemon or mignonette dressing (gf)	4.5 EACH
HOUSE BAKED FOCACCIA garlic butter, chives (vo)	12
CHARRED PITA BREAD hummus, sumac labneh, smoked paprika oil (vo)	14
CORN RIBS chipotle mayo, smoked paprika, lime (vgo) add ricot ta salata (vo)	15 2
TEMPURA EGGPLANT miso, sweet fish sauce (gfo/vgo/vo)	16
WAGYU BOLOGNESE arancini garlic aioli (gfo) (3)	18
CHICKEN WINGS choice of buffalo, ranch or korean chilli jam (gfo)	16
PULLED BEEF SLIDERS chipotle mayo, smoked mozzarella, pickle (3)	19
BLACK PEPPER CALAMARI garlic aioli, rocket (gfo)	17
LOBSTER ROLL cucumber, tarragon mayo, chives, cos, brioche crumb (1)	20
HIRAMASA KINGFISH SASHIMI yuzu & passionfruit sauce, radish (gfo)	22
SALUMI BOARD selection of 3 meats, house pickles, charred pita bread, onion jam (gfo)	26
CRISPY CHICKEN buttermilk fried thigh with choice of buffalo, ranch or korean chilli jam (gfo)	19 (4)
POPCORN CAULIFLOWER chipotle mayo, sesame, coriander (vgo/gfo)	15
FRIES AIOLI (gfo/vo)	8
HONEY DUTCH CARROTS whipped feta, dukkah, lemon balm (gfo/vgo)	13
CRISPY CHATS confit garlic, bacon lardons and chives (gf/vo/vgo)	10
APPLE SLAW pickled onion, green goddess dressing (gf/vgo/vo)	10
CHARRED BROCCOLINI hommus, miso, sesame (gfo/vgo/vo)	15