

Sharing PLATES

	MEMBER	VISITOR
MARINATED MIXED OLIVES ^{V/DF/GF} garlic, rosemary, thyme	7	8.8
CALAMARI FRITTI crushed chilli, lime aioli	22	27.5
CORN CHIPS & TRIO DIPS ^{V/GF} guacamole, queso dip, picante	12	15
BUFFALO MOZZARELLA ^{GF} grilled stone fruit, Parma ham, honeycomb, fresh basil, aged balsamic	20	25
CHICKEN SOUVLAKI ^(3PCS) warm pita, cucumber yoghurt	18	22.5
POTATO FRIES ^{V/GF} parmigiano snow, truffle salt, baby parsley	8	10
CHARCUTERIE BOARD ^V assorted chef's selection of local cheese, cured meat, dips, fresh crudites, mixed olives, crackers	18	22.5
PEPE SAYA BUTTER BOARD crusty bread, pomegranate, micro herbs, pistachio	20	25
LOBSTER & CRABMEAT SLIDERS ^(2PCS) yuzu mayo, Atlantic salmon pearls	16	20
HICKORY BBQ PORK RIBLETS mac & cheese croquettes, apple remoulade, pickled okra	22	27.5
CASTAGNOLE ^V mocha sugar coated sweet dough balls, pistachio ganache, seasonal berries	12	15
FRIED ICE CREAM chocolate gelato filled, cornflake crumbs, raspberry coulis, crème fraiche	12	15