

Sharing PLATES

	MEMBER	VISITOR
MARINATED MIXED OLIVES ^{V/DF/GF} garlic, rosemary, thyme	7	8.8
CORN CHIPS & TRIO DIPS ^{V/GF} guacamole, queso dip, picante	12	15
CALAMARI FRITTI ^I crushed chilli, lime aioli	22	27.5
WAGYU PINTXOS (3PCS) ^{GF} MB4+ wagyu beef, cornichons, romesco, potato hash	25	31.3
HIRAMASA KINGFISH CEVICHE ^A jalapeno, radish, charred corn, eshallot, pomegranate, baby coriander, yuzu miso dressing, potato crisp	26	32.5
CHICKEN RIBLETS ^{GF} Portuguese spiced, chunky salsa, avocado cream	18	22.5
CHARRED OCTOPUS & CHORIZO SKEWERS (2PCS) ^{GF/I} pomegranate & chickpea salsa, fresh jalapeno, lime aioli	22	27.5
CHARCUTERIE BOARD ^V assorted chef's selection of local cheese, cured meat, dips, fresh crudites, mixed olives, crackers	18	22.5
HICKORY BBQ PORK RIBLETS mac & cheese croquettes, apple remoulade, cornichons	22	27.5
HAND STRECHED PIZZETTE fior di latte, prosciutto, cherry tomato, arugula	20	25
POTATO FRIES ^{V/GF} house seasoning, lime aioli	8	10
BANOFFEE DONUT FRIES cinnamon sugar, sliced banana, dulce de leche, vanilla gelato, crushed Tim Tam	15	18.8

A - SEAFOOD FROM AUSTRALIA | I - SEAFOOD IMPORTED | M - SEAFOOD FROM MIXED ORIGINS
V - VEGETARIAN | GF - GLUTEN FRIENDLY | D - DAIRY FREE