



## FOOD, NOSH

### LIGHT SNACKS

#### **BOTANICAL POPCORN • 4 (VG / V / GF)**

*Popcorn spiced up and shaken down with a blend of our toasted malt, dried sea parsley, and nooch (Nutritional Yeast). Can be made spicy on request.*

#### **QUESO & GUAC • 12 (V) 4 (EXTRA SERVE OF FLATBREAD)**

*Cheeky servings of our house made Queso and Guacamole, teamed up with grilled flatbreads.*

#### **MIXED OLIVE BOWL • 8 (VG / V / GF)**

*An assortment of juicy, black and green olives, seasoned to perfection with a mustard seed and chilli marinade.*

#### **ARTISAN TRIO CHEESE PLATE • 30 (V) (GF OPTION AVAILABLE)**

*Three artisan cheeses, accompanied by a good jumble of assorted crackers, fresh seasonal fruits and roasted nuts.*

#### **ANTIPASTO PLATE • 30 (GF)**

*Three tasty cured meats accompanied by spicy pickles, roasted nuts, marinated gourmet olives and lightly spiced hummus accompanied by Berkolo artisan sourdough paired with an olive oil balsamic vinaigrette.*



## FEELING PECKISH

### **KIM-CHEESE TOASTY • \$10 (V)**

*Locally made Berkolo Sourdough, loved up with some spicy Korean pickle, Gruyere & Cheddar Slices, then smashed together and made all melty.*

### **CUBANO TOASTY • \$14**

*Toasted sourdough, thinly sliced barrel smoked beef brisket, sliced pickles, and gooey cheese.*

### **CASABLANCA TOASTY • \$14**

*Toasted sourdough, shredded Moroccan chicken, cucumber, minted yoghurt dressing.*

### **BROOMFIELD PIES • \$12**

*Locally made, using our spirits and liqueurs in more ways than we ever imagined! Check in with the team what's available today.*

## SOMETHING DECADENT

### **SPIRITED BELGIUM TRUFFLE CHOCOLATES**

**(V) • \$2.50 (1) \$9 (4) \$16 (8)**

*Locally crafted rich Belgium chocolate treats, infused with our very own Manly Spirits Gin, Cold Brew Coffee liqueur & Limoncello. Entice your palette with these bite size, hand-crafted chocolates.*

\* DARK CHOCOLATE WITH AUSTRALIAN DRY GIN & CANDIED ORANGE

\* MILK CHOCOLATE WITH COLD BREW COFFEE LIQUEUR & TERRA FIRMA VODKA WITH COFFEE BEANS

\* WHITE CHOCOLATE WITH LIMONCELLO & COCOA COATING

\* WHITE CHOCOLATE WITH LILLY PILLY PINK GIN & POWDERED RASPBERRIES