



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. Can be made spicy on request, but it's a great little way to see the botanicals and grains used.

QUESO & SALSA • 12 (V) 4 (EXTRA SERVE OF FLATBREAD)

Cheeky servings of our house made Queso and Mango & Avocado Salsa teamed up with toasted 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, complimented by a good jumble of assorted crackers, fresh seasonal fruits and a dabble of botanical spiced roast nuts.

ANTIPASTO PLATE • 30 (GF)

Three tasty cured meats accompanied by spicy pickles, botanical spiced roast nuts., marinated gourmet olives and a lightly spiced mountain pepper hummus. Accompanied by Berkelo Artisan Sourdough.



FEELING PECKISH

REAL TASTY VEGAN QUESADILLAS • \$12 (VG/V/GF AVAILABLE)

Pair of animal friendly slow braised taco spiced protein, dairy free cheese, and a side of Mango Avocado Salsa.

RUEBEN'S QUESADILLAS • \$14

Pair of quesadilla's, featuring slow smoked beef rump, sauerkraut, Russian dressing and swiss cheese. Served with a side of Mango Avocado Salsa.

MOROCCAN QUESADILLAS • \$14

Moroccan spiced smoked chicken breast, minted yoghurt and a hint of cucumber. Served up with a side of Mango Avocado Salsa..

BROOMFIELD PIES • \$12

Locally made by the Pastry Professional Ryan Broomfield. Often featuring our botanicals, an adventurous range of gamey meats and even some fruits in unique and delicious creations! Changes weekly, so 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*