



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 corn chips

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.

GRAZING PLATES

ARTISAN TRIO CHEESE PLATE • 30 (V)

Three artisan cheeses, complimented by a good jumble of assorted crackers, fresh seasonal fruits and a dabble of botanical spiced roast nuts.

ARTISAN GRAZING PLATTER • 45

Three tasty cured meats accompanied by a Trio of cheeses, botanical spiced roast nuts, marinated gourmet olives and a lightly spiced mountain pepper hummus. Accompanied by Berkelo Artisan Sourdough, seasonal fruits, chargrilled vegetables and corn chips.



BBQ PULLED PORK TOASTIE • \$15

Juicy slow cooked pork served in Sourdough, Crunchy Slaw with Vegan Aioli, Paprika and Tasty Cheese.

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.

TACO TRIOS • \$15 (VG/V AVAILABLE) MADE WITH CORN TORTILLAS

PULLED PORK

House made slow cooked Pork Shoulder, crunchy cabbage slaw, tangy, Vietnamese dressing on soft tacos.

SMOKY CHICKEN

Moroccan spiced smoked chicken breast marinated with Franks chili sauce, minted tzatziki, sweet corn on a bed of roquette, served up with a side of mango avocado salsa.

VEGAN

Fable plant based slow cooked "beef" melted through with dairy free cheese, crunchy slaw, vegan aioli and a side of mango avocado salsa.

NAZ-CHOS • \$20 (VG/V/GF AVAILABLE)

PULLED PORK • MEXICAN BEEF • VEGETARIAN

Chef Naz's special Nachos: Your choice of House Made Pulled Pork, Spicy Smokey Slow Cooked Beef or Fable Plant Based Slow Cook "Beef", served up with mixed five beans, cheeky guacamole, pickled jalapenos, finely diced red onion, coriander on a bed of corn chips.



DESSERT PLATE

SPIRITED BELGIUM TRUFFLE CHOCOLATES

(V) • \$20 FOR FOUR \$35 FOR EIGHT

A dessert grazing plate of locally crafted rich Belgium Chocolate Truffles, infused with our very own Manly Spirits Australian Dry Gin, Lilly Pilly Pink Gin, Cold Brew Coffee Liqueur and Zesty Limoncello. Served up with our caramelised Gin Popcorn, a range of Seasonal Fruits, and sweet wafers.

** 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*

FIND US AT   **MANLYSPIRITS**