FOOD

FRESH SOURDOUGH (V), with whipped butter (3 or 6 pieces)	8/14
OLIVES (VG/GF), green mammoth & kalamata (both stone in)	10
CHEESE SAMPLER, curated by Juliet Harbutt (see back page), 5 × 15g portions, fruit, chutney, house-made lavosh	29
MELON & EDAMAME SALAD (VG/GF), melon, edamame, quinoa, sweetcorn, rocket, mint, coriander dressing	21
SALT & PEPPER SQUID, lightly fried squid, sichuan & lemon pepper, rocket, lemon aioli	20
LAMB CROQUETTES, 3 pieces, crumbed lamb & potato, tzatziki, black garlic aioli	22
CHUNKY FRIES (V), aioli or ketchup, add pecorino (+3)	12

V: Vegetarian | VG: Vegan | GF: Gluten free | DF: Dairy free
Please tell us about any allergies. Our kitchen uses gluten, dairy, nuts and seafood, so traces may be present.

DRINKS

WINE	150ml	750ml
SNAKEBITE, Pét-Nat	16	60
ORCHARD ROAD, Rosé	15	55
GOLDEN QUEEN, Pinot Gris	15	55
IRONHORSE, Chardonnay	17	70
ARATAKI BLOCK, Red Blend	17	70
TASTING FLIGHT, 3 × 75ml winemaker selections		20

BEER		
BRAVE BREWING CO, Stay Gold PA	400ml tap	14
PERONI	330ml	10
GARAGE PROJECT, Tiny Hazy IPA (non-alc)	330ml	10

NON-ALC		
ANTIPODES SPARKLING	1L	12
ST ANDREWS LIMES, Limonade Soda	330ml	12
ALMIGHTY ORGANIC, Orange Juice	300ml	11
JUST JUICE, range	250ml	5

TAKEAWAY WINE	
SNAKEBITE, Pét-Nat	40
ORCHARD ROAD, Rosé	35
GOLDEN QUEEN, Pinot Gris	35
IRONHORSE, Chardonnay	45
ARATAKI BLOCK, Red Blend	45