

platters

tasting board (V) 15.0

marinated kalamata olives
pickled vegetables
trio of house made dips
crispy tortilla chips

charcuterie board (DF) 25.0

pickled vegetables
tasmanian smoked salmon
capocollo
sopresso salami
prosciutto crudo
crispy tortilla chips

cheese platter (V) 30.0

mon pere brie
denhay farmhouse cheddar
berry creek tarwin blue cheese
walnuts
fresh grapes
turkish dried apricots
quince paste
water crackers

seasonal fruit platter (V) (GF) (DF) 30.0

selection of 5 seasonal fruits

mezze

curly fries (V) 10.0

served with citrus aioli and tomato sauce

mini pulled lamb souvlaki 9.0

pulled lamb, thick tzatziki, mustard vinaigrette, feta and oregano fries

soft shell crispy fish taco 6.0

beer battered flathead, carrot and coriander salad, mustard vinaigrette, tartare

wagyu beef cheeseburgers 12.0

mustard, onion, tomato sauce, smoked cheddar, dill pickle

spice market saffron arancini (V) 8.0

scarmorza mozzarella, citrus aioli, sumac

harissa spiced tiger prawns (DF) 12.0

fresh lemon wedge and herb garnish

spice market popcorn chicken 12.0

black and white sesame crumb, sriracha kewpie mayo

cheesey quesadilla (V) 12.0

goat's cheese, mozzarella, basil pesto, cashews, semi dried tomato

GF options available – please ask your attendant