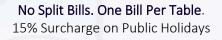
Boards		Larger Plates
House Selection of Cheese – Cheddar, Brie and Blue cheese with crackers & The Frenchie's quince paste. Salumi Selection – Prosciutto, sopressa & mortadella Grazing board – Sliced meats & cheeses with extra nibblie bits. Small Plates	\$26 \$26 \$60	Open Lamb Souvlaki – Twice cooked lamb shoulder with lettuce, tomato, onion, tasty cheese, house made tzatziki, tortilla & chips Confit Duck – With roast sweet potato puree, ginger bok choy & bitter sweet orange sauce Grass Fed Eye Fillet Medallions – Char grilled & served on house cut potatoes with seasonal greens
Prosciutto Wrapped Baked Brie – Hot and melted served with bread	\$26	& creamy mushroom sauce Hickinburger: Barramundi – The freshest fish is pan seared and piled with shredded lettuce & chunky
Potato Croquettes – Golden balls of potato stuffed with smoky bacon & cheese	\$20	tartare Roast Vegetable Linguine – A selection of seasonal
Spiced Calamari – Tender squid, coated in spiced breadcrumbs & flash fried	\$24	roast vegetables are tossed through pesto coated linguine & topped with a light tomato Napoli &
Wasabi Baked Scallops – Enjoy the subtle sweetness of wasabi with the Japanese scallops	\$24	freshly shaved Parmesan BBQ Pork Ribs – Marinated & slow cooked until fall
Garden Tomato Bruschetta – Fresh diced tomato on toasted ciabatta with basil pesto	\$22	off the bone tender. Coated in our house made barbeque sauce
Cajun Lamb Skewers – Tender diced lamb, marinated in spices with spiced yoghurt	\$24	Desserts
San Choi Bao – Sumptuous Asian style pork mince,	\$24	New York St. In Sharman I am 21 at
served with lettuce cups Meatballs – Chicken & bacon meatballs cooked in a light tomato Napoli	\$22	New York Style Cheesecake – with cinnamon cream & coffee infused honeycomb Choc Chilli Pot – Decadently indulgent with a
Spring Rolls – Fresh vegetable spring rolls with house made sweet chilli	\$20	devilish kick served with strawberries & cream Banana Fritter – With banana gelato & butterscotch sauce
Sides		Affagato – Espresso shot served with vanilla ice cream and Frangelico liqueur
Ciabatta Loaf – Plain, sliced & heated with butter Garlic Ciabatta Loaf – Plain, sliced, heated & kissed with garlic butter	\$9 \$16	
Rocket & Fresh Tomato Salad – With red onion, pepitas & Balsamic dressing	\$16	

\$12

House Cut Potatoes – Served with aioli and ketchup





\$44

\$44

\$54

\$36

\$36

\$70

\$18

\$18

\$18

\$18

Kids Menu (12 years and under) Kids meal includes a kids drink and sundae	\$19
Chicken Tendies – served with chips and salad Kids Fish – served with chips and salad Kids Spag Bol – with cheese S&P Tofu – served with chips and salad	

Hot Drinks	
Coffee – latte, piccolo, cappuccino, flat white, long black, espresso, macchiato, mocha, chai Tea – English breakfast, earl grey, peppermint, lemongrass & ginger, camomile	cup / mug \$4.5 \$5.5 cup / pot \$4.5 \$6
Mug of Hot Chocolate	\$6
Decaf, soy, almond or extra shot +\$0.5 each	

Non-Alcoholic Drinks	
Soft Drinks – lemonade, cola, lemon lime & bitters, diet cola, lemon squash, raspberry, tonic, soda	\$5 Pint \$9
House Made Ginger Ale San Pellegrino Sparkling Water (750ml) Juice – Apple or Orange	\$6 \$9 \$5