



SNACK MENU

House Baked Bread Chef's freshly baked bread, whipped maple butter 9

Chicken Liver Pate Hennessy VSOP French cognac, rosemary, thyme, served with toasted sourdough 12

wine suggestion: Taylor Made Pinot Noir

Pig Ears Salted crispy pig ears, granny smith apple puree, cider reduction 9

beer suggestion: Hemingways "Pitchfork Betty's" Pale Ale

South Australian Oysters ½ DOZEN 24 / 1 DOZEN 44

Melaleuca's soy and green onion dressing

Natural, lemon, black pepper (gf)

Kilpatrick with bangalow bacon, worchestershire sauce & parmesan

wine suggestion: Jansz Premium NV Cuvee / Langmeil Riesling

Local Prawns fresh off the boat Tiger Prawns, fresh lemon, Melaleuca's paprika & St.Remy brandy cocktail sauce 22

wine suggestion: St.Clair Sauvignon Blanc

Antipasto Cured meats, marinated olives, roasted eggplant, cherry tomatoes, whipped butter, crusty bread, pickles, house-made chutneys 25

wine suggestion: Tarra Warra Pinot Noir / Haha Pinot Gris

Ploughman's Vintage cheddar, creamy camembert, pickled baby onions, crackers, pickles, cured ham, apple, mustards 25

wine suggestion: Taylor Made Pinot Noir