

SNACK MENU

- House marinated olives in olive oil, chilli, garlic and herbs (VG, GF) 9.00
- Warm focaccia with confit garlic oil and rosemary (V) 12.00
- Smoked Trout (A) pate with crostini (GFO) 19.00
- Crunchy seasoned fries with your choice of garlic aioli or tomato sauce (V, GF, DF, VGO) 12.00
- Potato cake bites with smokey BBQ sauce (V) 10.00
- Mini beef dim sims with spiced soy sauce (DF) 12.00
- Crispy vege spring rolls with sweet & sour dipping sauce (V) 12.00
- Spiced Cauliflower Bites with minted chimichurri (VG, GF) 12.00
- Mushroom Arancini fried risotto balls with garlic aioli and parmesan (V, GF) 16.00
- Korean fried chicken bites with gochujang & spring onion (GF, DF) 18.00
- Roasted field mushrooms with garlic parsley butter & feta cheese with rocket, roasted red capsicum & lemon juice (GF, V, VGO) 16.00
- Potato, cheese & Leek croquettes(5) with tomato relish 16.00
- Fishermans Caddy grilled prawns(M), salt & pepper calamari(M), fish goujons(I) with lemon aioli and lemon wedge (DF) 18.00
- Grazing Board - Brie, vintage cheddar, house pickled vegetables, crudites, tzatsiki & olives with crostini (V, GFO, DFO) 26.00
- Roman style meat balls (3) with sugo and grated pecorino romano 16.00
- House mini beef sausage rolls (3) with tomato relish 11.00



V - Vegetarian VG - Vegan GF - Gluten Friendly DF - Dairy Friendly
GFO - Gluten Friendly Optional DFO - Dairy Friendly Optional
A - Australian Seafood M - Mixed origin - Australian where possible seafood
I - Internationally source seafood

