#### **GET STARTED**

OLIVES   herbed warmed	\$7
NUTS   mixed, roasted & salted	\$7
SOURDOUGH   olive oil dip (4)	\$9
ONION RINGS   aioli	\$9

# SLIGHT BITES

gf, df, vo \$10 FRIES | house chicken salt BRUSCHETTA | grilled peach, whipped ricotta, gfo v \$13 honey, granola (1) SPRING ROLLS | duck, with house made sweet \$16 chilli sauce (3) gf, df \$15 FRIED CHICKEN | Japanese inspired, with kewpie mayo, lemon PRAWN TOSTADA | prawn, mango salsa, dfo \$16× avocado on fried rice paper (3) v, dfo \$14 **BEETROOT CARPACCIO | rocket, goats** cheese, walnuts, olive oil SQUID | Zaatar, romesco, fennel salad \$16 **CROQUETTES** | potato, cheddar, herbs, gf, v, \$14 caramelised onion & date chutney (3) MOZZARELLA STICKS | crumbed, served with gf, v \$13 tomato chutney (4) STEAK | Medium rare fillet bites, cauliflower gf \$22 puree, chimmi churri

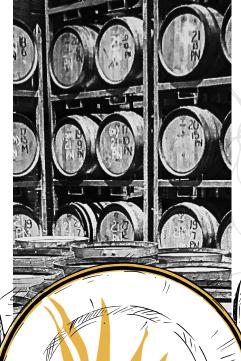
# ONE IN, ALL IN

LAMB SKEWERS | citrus yoghurt, sumac onion, gf \$18

pomegranate (2)

\$45ea.

Chef's selection of 3 slight bites + 1 slider each compulsory for tables of 10+, must be whole table vo veo gfo dfo



## **VAST PLATES**

only availble for tables under 10

#### THAI BEEF SALAD |

gf, df \$36

Medium rare fillet steak slices, coriander, mint, cherry tomato, cucumber, shallots

perfect pair, 2022 Four Generations Merlot - \$15

PASTA |

v **\$32** 

Shell pasta, pumpkin, goats cheese, pine nuts, sage & parmesan

perfect pair, 2021 Reserve Chardonnay - \$15

FISH | [Tasmania]

gf, df \$40

Ginger soy glazed Salmon, wasabi pea puree, bok choy, sesame seeds

perfect pair, 2021 'Tumbarumba' Chardonnay - \$13

#### CHICKEN |

gfo, df \$40

Grilled harisa chicken, roasted capsicum & tahini puree, pearl cous cous & herbed salad perfect pair, 2022 Reserve Pinot Noir - \$15

#### ON THE SIDE

all sides are v

\$12

\$9

\$12

\$13

POTATOES | tahini yoghurt, chimi churri

SALAD | green leaves, tomato, pickles, onion

**CARROTS** | whipped ricotta, pomegranate,

pistachio

## **SLIDERS**

2 sliders served

gfo

CHICKEN   korean fried chicken, slaw, kewpie mayo	\$14
CRAB   fried soft shell crab, sauerkraut, dill, kewpie	
mayo, chilli oil	\$15
BEEF   house made beef pattie, burger cheese, onion,	
nickles cas lettuce secret squce	\$14

**VEGGIE** | house made veggie burger, tomato, rocket, aioli

🗸 - vegetarian

gf - gluten free

df - dairy free

o - optional

## **COCKTAILS**

SANGRIA   Red wine, brandy, tresh truit,	\$14
cinnamon sugar, orange juice, lemonade	
ESPRESSO MARTINI   espresso liq, vanilla	\$18
vodka, fresh espresso.	

NARKOOJEE SUNRISE | vanilla vodka, \$16 passionfruit liq, orange juice, fresh lime, raspberry cordial.

POMEGRANATE MIMOSA | Edna Rae rose, \$14 pomegranate syrup, orange juice, rosemary

WHITE CHOC PASSIONFRUIT MARTINI | Stoli vanilla vodka, passionfruit liq, white choc syrup, grapefruit juice

# **KIDDOS**

PASTA | penne with house made napoli.

**CHICKEN** | fried chicken bites, chips, tomato gf \$14 sauce.

**SLIDER**| cheeseburger slider (1), chips, tomato \$14 sauce

We take food sensitivities and allergies very seriously.

You should always advise your server of any requirements and intolerances.

Whilst we do our best to reduce the risk of cross contamination,
we cannot guarantee that any of our dishes or drinks are free
from allergens.

If you have any severe allergies it is advised that guests assess their own level of risk to consume any of our dishes or beverages.



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\$18

v dfo \$12

vegetarian

af - gluten free

df - dairy freeo - optional

# SOMETHING SWEET

CHOCOLATE BROWNIE   chocolate sauce, vanilla ice cream, chopped nuts	v <b>\$</b> 15
PANNACOTTA  pistachio flavoured with seasonal berries	gf \$14
STRAWBERRY PARFAIT   short cake crumb, goats cheese mousse & berries	\$16
AFFOGATO   frangelico, fresh espresso, vanilla icecream [dessert cocktail].	\$15

### **CHEESE**

[all served with crackers + house pickled veg]

Garlic Cheddar.

#### MAFFRA CHEDDAR RANGE

Sage Derby.	\$15
Clothed Aged Cheddar.	\$15
White Wensleydale.	\$14
Peppercorn Cheddar.	\$15
Red Leicester.	\$14
Mature Cheddar.	\$14
Stockman's Cheshire.	\$15

Shadows of Blue. \$17 Triple Cream Brie. \$15

Please note, all card payments will incur a 1.65% service fee.

TARAGO RANGE