



MIXED OLIVES 10

MIXED NUTS 10

**MUSHROOM AND SUNDRIED
TOMATO ARANCINI (3)** 14

*Crumbed wild mushroom and sundried tomato risotto,
stuffed with cheese, served with tomato relish
and parmigiano (v)*

BUFFALO CAULIFLOWER 14

*Almond milk fried cauliflower, secret herbs and spices,
buffalo sauce, and vegan ranch (ve)*

MAC & CHEESE 16

*Classic mac & cheese topped with parmesan and
parsley crumb*

JAMON AND CRISPS 18

*18 month aged jamon serrano, patatas fritas crisps,
guindilla chili, and extra virgin olive oil*

CHEESE & CHARCUTERIE 48

*A selection of cured meats and imported cheeses
served with cornichons, guindilla chilli, quince paste
and fresh baked sourdough*

Gluten-free crackers + \$6

MFC 20

Buttermilk fried chicken tenders, secret herbs and spices, and chipotle mayo

BURRATA 20

Burrata di Napoli, basil pesto, extra virgin olive oil, and dukkah, served with a side of bread (v)

KRANKSY DOG 18

Rodriguez Brothers Kransky, sauerkraut, and Ukrainian dressing on a steamed roll, served with a dill pickle

REUBEN SANDWICH 20

Wagyu pastrami, Ukrainian dressing, sauerkraut, Swiss cheese on toasted sourdough, served with crisps

PORK BELLY CONFIT 20

Pork belly bites, slow cooked in duck fat, fried and topped with an Italian sweet and sour dressing

BRISKET SLIDERS (3) 21

18 hour smoked brisket, bourbon bbq sauce, house made slaw, and pickles

PORK & PROSCIUTTO SAUSAGE ROLL 22

Pork, fennel and mustard sausage with Prosciutto de Palma, baked in puff pastry, served with tomato relish

LOBSTER ROLL 26

Butter poached lobster tail with house made slaw and lemon aioli, served on a soft roll

SALTED CARAMEL POPCORN 12

Served with dark chocolate sauce