



**MIXED OLIVES** 10

**MIXED NUTS** 10

**NAROOMA ROCK OYSTERS** 24

*Half dozen served with Glenfiddich 'Fire & Cane' pipette*

**MUSHROOM AND SUNDRIED  
TOMATO ARANCINI (5)** 15

*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*

**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)*

**CHEESE & CHARCUTERIE** 48

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

*Add crackers + \$4 or gluten-free crackers + \$8*

**ANTIPASTO PLATTER** 30

*Selection of dips, artichoke hearts, bell peppers, guindilla chillies, cornichons, caperberries and sourdough\* (VE)*

**REUBEN SANDWICH** 20

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

**BRISKET SLIDERS (3)** 21

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

**LOBSTER ROLL** 26

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

**WHISKY CREME CANNOLI (2)** 12

*Whisky of the Month infused Custard*