### TOASTIES

**CHEESY SANGA \$10** CHEESE + FRESH TOMATO + CHEESE

HAMIAM \$12 HAM, CHEESE + FRESH TOMATO

**VEGAN A GO-GO \$12** GREEN TOMATO PICKLE, EGGPLANT, CAPSICUM + BASIL

**CUBANO \$14** SALAMI, HAM, CHEESE, DILL PICKLES + MUSTARD

**HOT & SPICY \$14** BUTTER, SPICED GOUDA & FIERY JALAPENO

**SWEET CHEESUS \$13** Onkaparinga Creamery Triple Cream Brie W/ Lashings of Beerenberg Blackberry Jam

**GLUTEN FREE BREAD AVAILABLE +\$2.5** 

WE DO OUR BEST TO #SUPPORTLOCAL WITH PRODUCE SOURCED FROM THE MARKETS



### PIZZAS

### HOWLIN' SALAMI

SALAMI, FRESH TOMATOES, OLIVES, A DRIZZLE OF CHILLI HONEY + MOZZARELLA WITH PREMIUM TOMATO BASE

### VERY VEG(V)

MARINATED EGGPLANT, FRESH TOMATO AND FRESH BASIL +MOZZARELLA WITH PREMIUM TOMATO BASE

### URBAN NOT - COW (V, VG)

MARINATED EGGPLANT, MUSHROOMS, FRESH BASIL +TRUFFLE OIL WITH PREMIUM TOMATO BASE

### PUMPKIN PINE NUT (V, VG)

PREMIUM TOMATO BASE, ROASTED PUMPKIN & PINE NUTS, SUNDRIED TOMATO & A BALSAMIC GLAZE (MOZZARELLA + \$3)

### MARGHERITA (V)

FRESH TOMATO, BASIL & MOZZARELLA ON A PREMIUM TOMATO BASE

ALL PIZZAS \$15 (9-INCH) AVAILABLE FROM 4PM GLUTEN FREE PIZZA BASE + \$5



## **BAR SNACKS**

### DUKKAH \$15

LOCALLY SOURCED DUKKAH, South Australian Extra Virgin Olive Oil With a splash of Balsamic Served With Toasted Ciabatta

## SMOKED ALMONDS \$6

PREMIUM AUSTRALIAN ALMONDS

### CRISPS \$6

NATURAL CHILLI OR SEA SALT



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## **DIP BOARD \$19**

### A CHOICE OF 3 FROM OUR LOCAL SELECTION WITH TOASTED CIABATTA OR GLUTEN FREE WAFERS

PUMPKIN & CASHEW (V/GF) BEETROOT HUMMUS (V/GF) PORCINI BLACK GARLIC (VEG/GF) POPPYSEED SKORDAHLIA (VEG/GF)

EXTRA SERVE OF TOASTED CIABATTA OR GLUTEN FREE WAFERS + \$4

EXTRA SERVE OF DIP + \$6

VEGAN (V), VEGETARIAN (VEG), GLUTEN FREE (GF)

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## **GRAZING BOARDS \$35 EACH**

### **MEDITERRANEAN**

SALAMI, MARINATED MUSHROOMS, FETA-STUFFED PEPPERS + ONKAPARINGA CREAMERY TRIPLE CREAM BRIE

### MARINATED HARVEST (VEGO)

MARINATED MUSHROOMS, ARTICHOKE, EGGPLANT + ALEXANDRINA WAX-AGED CHEDDAR

### ALL GRAZING BOARDS SERVED WITH LAVOSH + TOASTED CIABATTA



GLUTEN-FREE WAFERS + \$4 ADDITIONAL CHEESE + \$8

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# LOCAL CHEESE BOARD \$35

THREE FINE SOUTH AUSTRALIAN CHEESES:

ONKAPARINGA CREAMERY TRIPLE CREAM BRIE Alexandrina Mt Magnificent Spiced Gouda Alexandrina Wax-AGED Cheddar

SERVED WITH SEASONAL FRUIT, MUSCATELS, QUINCE PASTE, CORNICHONS, LAVOSH + FRESHLY TOASTED CIABATTA

# CHEESE & HONEY BOARD \$32

LOCAL ONKAPARINGA CREAMERY TRIPLE CREAM BRIE & Alexandrina Mt Magnificent Spiced Gouda with runny & creamed honey plus fresh apple & pear slices Served with toasted ciabatta



**AVAILABLE UPON REQUEST** 

GLUTEN-FREE WAFERS +\$4 ADDITIONAL CHEESE +\$8

WE DO OUR BEST TO #SUPPORTLOCAL WITH PRODUCE SOURCED FROM THE MARKETS