

MENU

EAT DRINK HANGOUT

SNACKS

½ DOZEN OYSTERS 15 gf
served with mignonette, horseradish,
g&t granita

WARM OLIVES 10 gf / veg
black and green olives, shallot,
preserved lemon, oregano

POPCORN 8 gf / veg
kd parm, clarified butter, sea salt

HOUSE POTATO CHIPS 9 gf / veg
Truffle aioli

SHARABLES

SAUSAGE ROLL 10
2 boys mild Italian, sweet-heat beer mustard, house ketchup

PORKBELLY NACHOS 23 gf
black bean, corn, pickled pineapple, guacamole, chipotle salsa roja

SEARED TUNA TACOS 15 gf
pico, slaw, crema, house corn tortillas

SMOKED HUMMUS 14gf/veg
pickled harvest vegetables, grilled pita

TED'S ROASTED CARROTS 13 gf/veg
honey harissa glaze, whipped feta, pistachio crumble

STEAK TARTARE 17
cornichon, preserved egg yolk, horseradish cream, house chips

BEEF SALAD 14 veg
roasted & pickled, green goddess, toasted walnuts

CURED MEAT & CHEESE PLATE 19
ratinaud coppa, louis d'or cheese,
lf baguette, sea salt butter

SWEET & STICKY BRUSSELS SPROUTS 15 gf/veg
pickled honeycrisp apple, garlic aioli, sriracha lime peanuts