

CHARCUTERIE

grass-fed and/or preservative-free

Olives fire warmed, house marinated	10
Bresaola lemon, parmesan	24
Salami olive oil, green salt	23
Prosciutto olive oil, green salt	24

TAPAS

Sourdough Oven warmed with Barossa Valley grass-fed butter	12
Lamb Ribs Fire roasted served with fresh house pesto	29
Greens Fresh greens, house pickled veg, KI olive oil	14
Smoked Salami with woodfired capsicum, bocconcini, & basil	24
Tacos slow cooked pork carnitas, with pickled radish, cottage cheese, coriander, pineapple hot sauce vegan jackfruit tacos, with coriander, & pickled radish	25 16
Fish Anchovies served on warmed sourdough	22
Slow Braised Lamb Shoulder with house made flatbread, hummus, & pickled onion	21
House Hummus with house made flatbread & pickled onion	12

COCKTAILS

Negroni gin, vermouth, Campari	16
Ginger and Pomegranate gin, sake, sugar syrup, lime juice, pomegranate juice, ginger, soda	20
Mojito rum, vodka, lime juice, sugar syrup, mint leaves	18
Watermelon Margarita tequila, rum, watermelon juice, lime juice, sugar syrup	21
Passionfruit Basil Gimlet vodka, passionfruit puree, lime, sugar syrup, basil leaves	22
Espresso Martini vodka, kahlua, espresso	16

MOCKTAILS

Passionfruit and Lime passionfruit puree, lime, sugar syrup, basil leaves	14
Mexican Watermelon watermelon juice, lime juice, sugar syrup	12
Virgin Mojito lime juice, sugar syrup, mint leaves, soda	12