

lounge plates All \$15.00

Chicken and mango rice paper rolls with nuoc cham dipping sauce

Roast duck, vermicelli noodle and asparagus rice paper rolls with orange hoisin dipping sauce

Smoked salmon crostini with dill mayo and caperberries

Chargrilled lamb kofta with crisp tortilla and tzatziki

Tempura Atlantic salmon fillets w' soy lime dipping sauce

Prawn wontons w' sweet ginger & lime dipping sauce

Prosciutto wrapped melon with pesto

Salt and pepper squid with nuoc cham

Sushi with assorted toppings, soy and wasabi

lounge platters

Bread Platter: A selection of brewery specialty breads **\$20**

Antipasto Mezze combo Platter: Cured meats, chargrilled and marinated vegetables, Cheeses, hummus, guacamole, baba gannoush **\$30**

Drinkers platter: Samosas, potato wedges, mini spring rolls & beer battered fish pieces. **\$30**

Sausage platter: Chicken and rocket chipolatas, spicy chorizo, Pork and fennel chipolatas, cacciatore sausage **\$30**

Mixed platter: Parmesan and herb crumbed chicken strips, Samosas, spinach quesadilla, rice paper rolls **\$40**

Seafood platter: Salmon fillet wrapped in prosciutto, grilled octopus, Smoked salmon rice paper rolls, tempura prawn, Salt and pepper squid **\$50**

lounge bites All \$8

Sweet potato and pumpkin wedges with sea salt and rosemary

Tempura asparagus with lemon mayo

Marinated button mushrooms with sourdough

Tuna, egg and shallot mayo with crostini

Spicy lamb meatballs with tomato basil puree

Chargrilled chorizo with spicy capsicum puree

Marinated olives and fetta with sourdough

Chicken and shallot dumplings with

Ginger lime dipping sauce