



**Mixed Naturally fermented Australian olives**, marinated in house **g,v** | 9.9

**Turkish bread**, virgin oil & dukkah **v** | 10.9

**Charcuterie Board** – Olives, cured meats, pickled veg + crisp breads | 26.9

**Grilled King Prawn Skewers** – dipping sauce + lemon **g** | 19.9

**Chicken souvlaki skewers**, chickpea salad, tzatziki + grilled pita | 21.9

**King salmon Tartare**, avocado, citrus, shaved fennel + toasted Turkish | 22.9

**Lemon & dill dusted calamari** w/saffron aioli **g** | 16.9

**Circa fries**, mixed sweet potato & rustic fries w/ rosemary salt + herb aioli **g,v** | \$12.9

**Tempura zucchini flowers** – ricotta, lemon + herbs | 18.90

#### PROTEINS

**Rib fillet, 200g**, seared + sliced, served with chimichurri & house roullie | 32.9

**Crispy skin Huon Salmon** w/ Mediterranean vegetable + herb salsa | 32.9

**Slow cooked lamb shoulder**, jus, roast capsicum harissa + fine herb salad **g** | 32.9

**Grilled whole Rodriguez chorizo**, sliced w/ romesco + toasted Turkish | 24.9

#### SLIDERS 15.9 (2)

**Louisiana Style Chicken**, coleslaw, American cheese, pickle + rouille (2)

**Wagyu Beef Pattie**, caramelised onion, aged cheddar + tomato relish (2)

**Crumbed Eggplant**, harissa, aioli, rocket + tomato salsa **v** (2)

#### SIDES

**Roast pumpkin** – caramelised beetroot, walnut tarator, pumpkin seeds, goat's fetta | 14.9

**Broccollini & Green beans**, steamed, w/ smoked almonds | 11.9

**Mixed Leaf Salad**, fresh lemon dressing | 8.9

#### SWEETS & CHEESE

**White chocolate + Vanilla bean crème brulee**, w/ biscotti | 13.9

**Trio of tartlets**, lemon curd, chocolate ganache, white chocolate ganache | 14.9

**Cheese Plate**, muscatels, lavosh, grissini, fresh apple

3 exquisite hand selected local & imported cheeses | \$29.9

**v = vegan/vegetarian | g = gluten free**