





Mixed Olives	\$8
Marinated mixed olives with orange, garlic, fennel & thyme	"
Bowl of Fries	\$12
with house-made aioli 	₩ .
Jaffle	\$18
French pressed sourdough with Dijon mustard, gruyere &	\$10
ham served with chips	
Meat & Cheese for 2	\$35
A selection of cheeses & cured meats, served with an	₩ 🔰)
onion marmalade, sour cherry jam, olives, pickled veg & quince paste	
Dips & Bread for 2	\$
Chef's selection of assorted dips served with dried fruit &	P 24
house made crackers	

Sweet Tooth

Dessert for a Dutchess Chocolate and salted caramel brownie with vanilla bean gelato and a drunken berry compot	\$17
Night Owl's Night Cap Fresh espresso coffee with vanilla bean gelato Served with your choice of Kahlua, Frangelico or Vedrenne White Cacao liqueur	\$14