

Tasting Bar Small Plates

available from 2pm

ARTISAN CHEESE PLATE

artisan cheeses served with sliced genoa salami, seasonal fruit, artisan crackers, dried fruit, nuts and cucumber slices \$24

FRIED BRUSSELS

fried brussels topped with cotija cheese and truffle aioli \$12

WARM PRETZELS

two soft salted pretzels served with house made cheddar cheese sauce \$12

FIRE PRAWNS

shell-on butterflied prawns, blackened with chipotle cream sauce, smoked paprika and salsa \$18

BAKED SEAFOOD DIP

crab and bay shrimp in a cream cheese, lemon and spice blend, served with baguette and cucumber \$18

DAILY SOUP \$7 cup \$11 bowl