



## graze after three

### *entree*

house made arancini balls \$12

truffle and mushroom arancini balls with aioli

brandy pate \$13.50

bbh brandy and peppercorn pate with cornichons, pickled onion, chutney on house made focaccia

pork belly baos \$16.50

soy caramel pork belly, chipotle, served with kimchi slaw

seafood chowder \$22

our creamy seafood chowder served with toasted focaccia

pulled pork quesadilla \$15.50

cheesy pulled pork yumminess with avo and salsa

falafel and hummus \$12.50

garlic lemon hummus with falafel and chili oil, cucumber, mint and preserved lemons

### *main*

crispy noodle salad \$24

choose from chicken or tofu with crispy noodles peanut satay dressing salad

fish and chips \$26

tempura battered hoki fillets with steak fries and tartare sauce

crispy pork belly \$23

belly slices, red onion, gherkin and edamame salad

venison burger \$26.50

venison smash burger with swiss cheese, beetroot relish, sour cream, greens and steak fries

roast salmon \$30

with spinach and mushrooms, miso beurre blanc and coconut rice

chicken schnitzel \$27

classic with parmesan cream mushrooms and steak fries

### *extra bits*

warm chili, lemon and garlic olives \$5.50

rosemary polenta chips with parmesan and aioli \$11

steak fries with aioli and tommie sauce \$12

side of fries or green salad or kimchi slaw \$6

please advise our team of any allergies, as items made in our kitchen can contain wheat, nuts, dairy or other products, our crew can also help with vegan or gluten free alternatives