

## SMALL PLATES midday-9pm

OYSTERS Kilpatrick Natural w/ red wine vinegar, shallots (GF)	<b>3.5 ea</b>
BEER BATTERED CHIPS served w/ aioli	<b>8</b>
MARINATED OLIVES served w/ sourdough (GF available)	<b>8</b>
CRUNCHY SOURDOUGH served w/ trio of dips (GF available)	<b>11</b>
STICKY ASIAN CHICKEN WINGS tossed in a peanut & hoisin glaze	<b>12</b>
CONFIT DUCK SPRING ROLLS coconut, chilli & coriander dipping sauce	<b>16</b>
PAN-FRIED SCALLOPS crispy prosciutto, saffron & lime dressing (GF)	<b>17</b>
SALT + PEPPER CALAMARI tropical melon, spicy sweet paprika (GF available)	<b>15</b>
PROSCIUTTO & PINE NUT SALAD tomato, parmesan, rocket, basil dressing (GF)	<b>16</b>
SPANISH MEATBALLS served in a Napoli sauce w/ crunchy sourdough	<b>13</b>
½ kg NORTH QLD PRAWNS served cold w/ tropical seafood sauce (GF)	<b>25</b>
MEZE PLATE chef's antipasto selection (GF available)	<b>29</b>



GF: Gluten Free V: Vegetarian DF: Dairy Free  
\*PUBLIC HOLIDAY + CREDIT SURCHARGES APPLY