

# BRING ME FOOD MENU

## TO SHARE



### TO START

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MARINATED OLIVES (VG GF)

SMOKED EGGPLANT DIP (VG)

Extra virgin olive oil, pita

HALOUMI CHEESE (V, GF)

Heirloom tomato, micro basil, artisan honey dressing

GRILLED HERVEY BAY SCALLOPS (GF)

Garlic-herb butter

### MAINS

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GRILLED BARRAMUNDI (GF, DF)

Crispy cauliflower, black olives, artichokes,  
pine nuts, soft herb dressing

PORK SCHNITZEL

Kipfler potato, rocket, apple cream, lemon

STEAK FRIES, LEMON AIOLI (V, GF)

DRESSED MIX LEAVES (VG)

Heirloom tomato, house dressing

### DESSERT

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TRIPLE CHOCOLATE BROWNIE

Vanilla-bean ice cream, chocolate sauce

Please make a member of the team aware of any dietary requirements

DF = Dairy Free | GF = Gluten Free | V = Vegetarian

VE = Vegan | O = Option

A surcharge of 10% applies on Sundays and Public Holidays

All card payments attract a 0.72% merchant fee