



BAR FOOD MENU

BITS & PIECES

TFF CHARCUTERIE BOARD	28
Today's selection of house-made & imported cold cuts	
House baked bread, cultured seaweed butter	6.5
Warm mixed olives (<i>v, gf</i>)	6.5
Crispy pork belly roll, pickled zucchini, fennel seed mayo	9 each
Crispy prawn roll, spicy aioli, pickled cabbage	9 each
Lamb ribs, sweet & spicy glaze, kewpie, lime	17
Chickpea & haloumi chips, beetroot relish, smoked yoghurt (<i>v</i>)	14
Duck fat potatoes (<i>gf</i>)	10
Cheese Board	35
Single Cheese	16

PIZZA

CARNIVORE	24
Selection of smoked, braised & cured meats, mozzarella, golden BBQ sauce	
LAMB CACCIATORE	22
Olive, anchovy, mozzarella, harissa, peppers, rocket	
CHILLI PRAWN	24
Sopressa, jalapeño, mozzarella, fennel, confit garlic oil	
GOLDEN BEETROOT	24
King oyster mushroom, tallegio, red onion jam, truffle oil, rocket (<i>v</i>)	
FOUR CHEESE	20
Stracciatella, fior di latte, goats cheese, scarmoza, pesto, balsamic (<i>v</i>)	

*please note a 1.5% surcharge applies to all credit card transactions
american express attract a 2% surcharge*

