



HUSK & VINE

KITCHEN AND BAR

Clay oven flatbreads

Rosemary & sesame, warm hummus	15
Sumac & parsley, lemon, warm hummus	15
Roast chicken, rocket, aioli	23

Bites

Sydney rock oysters, finger lime mignonette	4.5ea
Za'atar fried chicken, oregano & garlic dip	15
Spiced snapper croquettes, citrus mayo	14

Sides

Fried cauliflower, cashews, tahini & rocket	12
Leaf salad, lemon vinaigrette	10
Mixed steamed veggies	12
Thick-cut fries, aioli	12

Mains

Grilled lamb burger, cheese, lettuce, onion, minted yogurt, spicy mayo, fries	19
Hand cut pappardelle w' cherry tomato, zucchini, fresh basil pine nuts, aged pecorino	25
Quinoa salad, feta, charred broccolini, pepita, apple, mint & lime dressing	18
Barramundi, heirloom tomato, snow pea tendrils, burnt butter	30
250g Brooklyn Valley (Vic) striploin, heirloom tomato, snow-pea tendrils, za'atar hollandaise	38

Sweets

Coconut cheesecake, pineapple, amaretti crumble, roasted coconut meringue	15
Pineapple & guava bombe alaska	16
Milk chocolate mousse, salted caramel, passionfruit jelly, wild strawberries	15

House made sodas 7

Strawberry and Kiwi
Rhubarb and Mint
Spiced Pineapple
Grapefruit and Kaffir Lime
<i>(add gin, vodka or rum +10)</i>

Beers

Heineken	9
White Rabbit Pale Ale	9
James Squire 'The Swindler' Summer Ale	9
Birra Moretti Lager	9
James Boag's Premium Light	8
Pipsqueak Apple Cider	9

Cocktail carafes 29

Red Sangria
White sangria