



HUSK & VINE

KITCHEN AND BAR

Clay oven flatbreads

Rosemary & sesame flatbread, warm hummus	15
Tomato, smoked mozzarella & rocket flatbread	18
Cabanossi, smoky barbeque sauce	23

Bites

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

Vegetables & salads

Fried cauliflower, cashews, tahini & rocket	12
Mixed leaves, honey balsamic, vinaigrette	10
Truffle & parmesan fries	12

Mains

Crispy pork belly burger, cabbage, butter lettuce, spicy mayo	19
Hand cut pappardelle w' cherry tomato, zucchini flower, pine nuts, pecorino	25
Tomato salad, lettuce pomegranate, mint, basil dressing	18
Long line snapper, white balsamic potato, capers, hazelnuts, grapes, brown butter	36
Black Angus minute steak, baharat spiced butter, french fries 160g	36

Sweet

Pistachio panna cotta, baklava, raspberry & rose syrup	15
Pineapple & guava bombe alaska	16
Milk chocolate mousse, salted caramel, passionfruit	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