

# **Toasted Sandwiches**

The Olly Canned spaghetti and cheese. VG	10
The Juliet Roasted and mashed pumpkin, Thyme, baby spinach, tasty cheese and basil on sourdough. VG	12
The Whisky Capsicum, jalapenos, cream cheese, mayonnaise and cheddar, salt and pepper. VG	12
The Hini Mushroom, vegan blue cheese, fruit chutney on rye bread. V	13
The Boss Chicken, avocado, cheese, mayonnaise, red onion & BBQ sauce	14



# **Bar Snacks**

Kettle Chips Sea Salt, Sea Salt & Balsamic Vinegar, Honey Soy Chicken, Chilli, see pack for diets	5
Counter selection Wasabi peas, Bar mix, chilli & lime sticks, Salted pretzels See jars for diets	4/6
Marinated Olives VGN, GF, DF, NF	6/9
Bread & Hummus VGN, GF available	6/9
Pies by Boscastle *Thurs/Fri/Sat	
Angus Beef	3/8
Vegetable Korma Curry	3/8
Thai Chicken	8
Spinach & Ricotta Roll	8



### **Sharing Platters**

\*Subject to availability Small serves 2, Large 4+

#### Cheese Board

18/30

Trio of Cheese served with crackers, olives and seasonal berries or fruit V. GF. NF

#### Obelix & Co. Charcuterie Board

19/36

Sustainable Native Wild Game Charcuterie; Trio of Sausages & Pâté, semi dried tomato and crackers. Ask our staff for the week's selection GF, NF

## Vegan Grazing Board

19/36

Duo of Dairy Free Cheeses, Smith & Deli's Vegan Pastrami, Vege pate, olives, artichokes, semi dried tomato, seasonal fruit and crackers VGN, NF, GF available