

# SMALL PLATES & social dining

Our menu is inspired by a variety of different cuisines,  
locally sourced and designed to be shared

## NUTS **V** ..... 2

Sweet & spicy selection of roasted nuts

## OLIVES **V** ..... 3

Mixed olives marinated in garlic, fresh herbs, lemon & olive oil

## PAN CON TOMATE **V** ..... 4-5<sup>0</sup>

Fermented tomato & chilli, smoked garlic, parsley salad & crusty baguette

## BONE MARROW TOAST ..... 4-5<sup>0</sup>

Honey and bone marrow butter, smoked garlic, parsley salad & crusty baguette

## COMBER SPUDS **V** ..... 4-5<sup>0</sup>

Local potatoes tossed in chimichurri and smoked sea salt

## TENDERSTEM **V** ..... 4-5<sup>0</sup>

Grilled tenderstem broccoli with sesame rayu dressing & pickled chillis

## DIPS ..... 1-5<sup>0</sup>

Honey Butter Hot Sauce

Fermented Hot Sauce **V**

Blue Cheese Mayo

Garlic Aioli **V**

Chimichurri **V**

## HOODS HOT SAUCE ..... 7-5<sup>0</sup>

Fermented Honey Butter

Fermented Chilli **V**

200ml bottles to take home

## WINGS ..... Single - 8

Double - 15

Crispy chicken wings tossed in honey butter hot sauce with dill pickles & blue cheese mayo

## CRISPY CAULI **V** ..... Single - 8

Double - 15

Fried cauliflower tossed in fermented hot sauce with dill pickles & roasted garlic aioli

## STEAK ..... 10

Thinly sliced Flat Iron steak, chimichurri, & smoked sea salt

## ANTIPASTO ..... 15

A selection of local charcuterie and cheese. Served with olives, relish & fresh bread

**V** Vegan

## SUPPLIERS

Hoods Hot Sauce

Fletcher Meats

Bara Bakehouse

Mike's Fancy Cheese

Picked Organic Farm

Gubbeen smokehouse

Please ask a member of staff if you require any guidance regarding any allergies or food intolerances