

PLANTER'S KITCHEN

ALL DAY MENU

Designed to be shared over a cocktail.

SNACKS

Bread, dukkah, confit garlic oil 8

Smoked olives VE 12

Salty lemon myrtle nuts VE 12

Locally made halloumi, bush honey, lemon 19

Rum soaked beetroot, coconut yoghurt, bread VE 24

PLOUGHMAN'S PLATTER

Ham off the bone, hard cheese, stracciatella, pickles, veggies, seasonal fruit, smoked olives, Bam Bam jam, GF crackers, bread 53

CHEESE BOARD

Cheese Board | brie, manchego, stracciatella, fruit, crackers, Bam Bam jam 37

Add salami & prosciutto +13

SIDES

Green garden salad + Ink pickled fennel, radish, orange segments, Persian feta, almonds 19

Crunchy country spuds with Husk's Famous Seasoning VE 16

loaded with parmesan or feta +6 | +10 for both

SWEETS

Trio of boozey summer sorbets 15

Rum & chocolate flight (3 of each) 30

Lemon Basque cheesecake, berry coulis, macadamia 16

Grandma's coconut pud, rummy plummy glaze 14

KIDS MENU

For under 12s only - they are child size servings!

Kid's chicken & chips 13 Kid's fish & chips 13

Kids vanilla ice cream with chocolate or caramel sauce | one scoop 4 | two scoop 6.5

Cinnamon churros with chocolate or caramel sauce 10