



## Light Meals / Snacks

### Light Meals

Tempura coated SA goat curd with garlic aioli (V)	8.5
Chilli dusted silverfish with mustard aioli	8.5
Marinated olives served warm with crostini (V,G,L)	9
Mustard fruit glazed pork belly (G,L)	9.5
Coopers Battered Fish of the day with hand cut chips, minted mushy peas	Entrée 20 / Main 28

### Cheese

Selection of cheese served with walnut bread and fig & apple chutney	
2 Cheese selections	16
3 Cheese selections	19
4 Cheese selections	22

### Cakes

Please see our cake fridge for a daily selection of home made cakes & gateaux prepared by our Master Patisserie Chef, Georg Delago and his team	From 4.5
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### Beverages

Soft Drinks	3.5
Lemon, Lime & Bitters	3.8
Orange, Pineapple, Apple or Tomato Juice	4.5
Antipodes Mineral water	500ml 5 1 Litre 8
Freshly squeezed orange juice	6.5

### Teas

English Breakfast, Irish Breakfast, Earl Grey, Camomile, Mint, Lemon, Darjeeling, Green	3.5
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### Coffee

Espresso, Macchiatto, Long Black, Flat White, Café Latté, Cappuccino	3.8
Hot Chocolate	4
Mugaccino, Mocha, Chai Latté	4.5
Affogato	6
Iced Coffee	5.5

**\*\*Pre-Payment is required before any order can be confirmed**

**Please consult your waiter, as some of the options can be altered to suit dietary requirements**

**(G) Gluten Free (L) Lactose Intolerant (V) Vegetarian (N) Contains Nuts**