
SMALLER

DIPS / 18

a trio of dips served with lavash & pita bread

LITTLE TIN CO. PLATE / 32

your choice of:

hot smoked kingfish & vermouth paté

or/ smoky port lincoln mussels

or/ port lincoln sardines

or/ wild australian salmon in Nduja

served with lavosh, ciabatta, olives & cornichons.

TERRINE / 20

Pork terrine served with Wiggy's chutney, cornichons & toasted ciabatta

PATÉ / 20

French pâté served with beetroot relish & toasted ciabatta

ANTIPASTO / 18

warmed olive mix, chorizo & haloumi served with grilled pita

BAKED BRIE / 22

Brie, served with toasted ciabatta slices & infused with thyme and your choice of garlic or honey or hot fermented honey

HONEY GLAZED HALOUMI / 20

Pan-fried haloumi slices drizzled with a chilli honey glaze

9" PIZZA

gluten free available for \$5 surcharge

MARGARITA PIZZA / 22

a traditional tomato sauce, mozzarella, freshly sliced in season tomatoes topped with fresh basil

MEDITERRANEAN / 22

traditional tomato sauce, salami, olives, sundried tomato, mushrooms & mozzarella with fresh rocket

CHORIZO & HALOUMI / 22

chorizo, rocket & cashew pesto, haloumi & mozzarella

POTATO & ROSEMARY / 22

local potato, fior di latte, mozzarella, parmesan, rosemary and sea salt

SALAMI & CHILLI / 22

traditional tomato sauce, salami, chilli & mozzarella

PANCETTA & GORGY / 22

mango & port chutney, gorgonzola, pancetta & rocket

MUSHROOM / 22

mushroom duxelles, fior di latte, mozzarella, field mushroom, parsley & sea salt

CHILLI JAM & BRIE / 22

red onion & chilli jam, brie & rocket

LARGER

PLOUGHMANS / 28

local ham, matured cheddar, cornichons, boiled egg, pickled onion, pâté & piccalilli relish, house made chutney & bread

MEDITERRANEAN / 35

charcuterie, marinated mushrooms, artichoke, smoked coorong mullet, sundried tomatoes, goat curd, cheddar curd, olives, olive oil & dukkah served with ciabatta

PROVENÇAL / 39

duck or pork rillettes, traditional & herb saucisson, olives, brie, prosciutto, cornichons & ciabatta

GOURMET CHEESE / 32

mature cheddar, brie & blue served with fig paste, dried fruit, almonds, lavash & ciabatta

CHILDREN

★ served with a free juice or soft drink

PIADINA ★ / 16

Ham & cheese toasted piadina

PIZZA ★ / 16

traditional tomato sauce topped with Cheese or ham & cheese or ham, cheese, pineapple

KIDS ICECREAM / 5

a scoop of vanilla ice cream, sprinkles & a freckled frog

TO FINISH

CHOCOLATE BROWNIE / 10

homemade chocolate brownie, salted caramel or chocolate sauce & vanilla ice cream

AFFOGATO / 14

espresso coffee, vanilla ice cream with a serving of Ciel

DESSERT PIZZA / 20

nutella, raspberries, raspberry sauce, house made crumble & vanilla ice cream

SWEET PLATE / 18

a delicious selection of almonds, nougat & chocolate coated dried fruit, rocky road & chocolate peanut brittle

GELATI (GF) / 8

150ml single serve gelati jar.

- Blood Orange & Dark Chocolate
- Raspberry & Coconut Swirl (DF)
- Mango & Passionfruit (DF)
- Salted Caramel & Macadamia

PLEASE ORDER AT THE COUNTER — 10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS

WE ARE HAPPY TO ACCEPT EVENLY SPLIT BILLS, BUT PLEASE NOTE THAT WE ARE UNABLE TO SPLIT BY INDIVIDUAL ITEM

Ask us to make any plates Gluten Free, Dairy Free or Vegan and we will do our best to accommodate your needs.

ALLERGY WARNING: although efforts are made to avoid cross contamination of allergens, we cannot guarantee that food items will not inadvertently come into contact with one another during preparation.

WINE



SPARKLING

<i>dulcie</i> sparkling chard/pinot	10	30
<i>chw</i> sparkling shiraz	14	39

WHITE / ROSE

moscato	8	24
<i>betty & lu</i> sauvignon blanc	8	24
<i>mollie & merle</i> verdelho	8	24
vermentino	10	31
fiano	10	31
<i>racy</i> rose	8	24

RED

grenache	10	31
graciano	10	31
mourvèdre	10	31
barbera	10	31
petit verdot	10	31
<i>tamblyn</i> cab/shz/mal/mer	8	24
lagrein	10	31
malbec	10	31
shiraz <i>(no added preservatives)</i>	10	31
<i>coulthard</i> cabernet sauvignon	9	27
<i>selkirk</i> shiraz	9	27
<i>bâtonnage</i> shiraz/malbec	14	40
<i>old adam</i> shiraz	20	65
<i>walter's</i> cabernet sauvignon	20	65
<i>best of vintage</i> shiraz/cabernet	30	90

FORTIFIED

<i>mistelle</i> fortified chardonnay	10	30
<i>ciel</i> fortified verdelho	15	45

MEECHI BREWING CO

lager (4.5%)	8	
pale ale (5.5%)	8	
stout (5.8%)	10	

WILLSON SMALL BATCH SPIRITS

G & T

<i>Original, Samphire & Sage, Citrus Burst, Native Lemongrass & River Mint & fever tree tonic or soda</i>	half	8
	full	12

Willson Gin Flight

<i>3x15 ml Original, Samphire & Sage & Citrus Burst) served with matching garnishes & fever tree tonic or soda</i>	25
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Limoncello 30ml shot

<i>Willson Limoncello served straight or on ice</i>	12
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Limoncello Spritzer

<i>Willson Limoncello, Dulcie Sparkling & soda served with crushed ice, fresh mint & a dried lemon wheel</i>	16
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GINger Spritz

<i>Willson Gin, Naturi Rosso vermouth & Ginger beer served with crushed ice, and dried orange slice</i>	16
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Broken Negroni

<i>Willson Gin, Naturi Rosso vermouth, Naturi Spritz Vermouth & soda served on ice with dried orange slice</i>	16
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NON-ALCOHOLIC

Aqua Pura sparkling <i>or</i> still water (750ml)	7
soft drink (300ml)	4.5
<i>pepsi, pepsi max, lemonade, solo, soda water, tonic water, lemon lime & bitters, ginger beer, creaming soda</i>	
spider	6.5
<i>cola, lemonade or creaming soda with ice cream</i>	
<i>mountain fresh</i> juice 300ml	4
<i>mountain fresh</i> juice 400ml tropical	5

HOT

D'ANGELO coffee	5
extra shot	+1
<i>tea (green, english breakfast, peppermint)</i>	5
chai latte	5
hot chocolate	5
almond, lactose free	+0.5