

# AGSA\_eat

## SPRITZ MENU

Aperol Spritz	18
Limoncello Spritz	18
Elderflower Spritz	18
<b>2pm to 4pm all spritzes \$15</b>	

## SNACKS

Warm ciabatta, evoo <sup>VG</sup>	5
Potato rosti, white anchovy, crispy prosciutto, pecorino <sup>I</sup>	7 ea
Chicken croquette, sauce gribiche, dill pickle	7 ea
Genoa fig, whipped goats curd, leatherwood honey <sup>V</sup>	7 ea
Marinated Sicilian olives <sup>VG, DF, GF</sup>	10
Iberico hidalgo hard cheese, cumquat jam, lavosh <sup>GFO</sup>	13
Charred leek and zucchini tzatziki, pine nuts, garlic crisps, pita <sup>V, CN, GFO</sup>	16

## LARGER

Broccoli salad, pepitas, cranberries, mint, zucchini <sup>VG, GF, DF</sup>	20
Cesar salad, white anchovy, crispy prosciutto, pecorino <sup>GFO, I</sup>	20
+ add chicken	5
Grilled peach panzanella salad, jamon, buffalo mozzarella <sup>GFO</sup>	24
Coorong mullet escabeche, tomato, herbs, capers <sup>GF, DF, A</sup>	24
Polenta fritta, buffalo mozzarella, confit tomato, olives <sup>V</sup>	24
Poached veal, tuna mayonnaise, pine nuts, parsley <sup>DF, CN, CS, I</sup>	25
Crumbed chicken, calabrian aioli, green tomato, basil	26
Paccheri rigati, peas, spinach, zucchini flower, pecorino, preserved lemon <sup>V</sup>	26
Coffin bay clams, spaghetti, chilli, parsley, lemon <sup>CS, A</sup>	28

## SIDES

Baby gem lettuce, green goddess <sup>GF</sup>	8
Fries, oregano salt	12

*Sandwiches available at the counter*

## KIDS *under 12 years*

Crumbed chicken, fries, tomato sauce	13
Pesto spaghetti <sup>CN, V</sup>	10
Chefs selection ice cream	8

VG=Vegan, V=Vegetarian, GF=Gluten Free, GFO= Gluten Free Option, DF=Dairy Free, CN=Contains Nuts, CS=Contains Seafood  
Seafood origins: A - Australian, I - Imported, M - Mixed Origin

1.5% Surcharge on Eftpos, Visa and Mastercard transactions, 1.9% Surcharge on Amex, 15% Surcharge on Sundays and Public Holidays