

AGSA_eat

SPRITZ MENU

Aperol Spritz	18
Limoncello Spritz	18
Elderflower Spritz	18

2pm to 4pm all spritzes \$15

SNACKS

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

LARGER

Brussel sprouts, dates, hazelnuts, herb salad ^{VG, GF, DF, CN}	22
Cesar salad, white anchovy, crispy prosciutto, pecorino ^{GFO, CS, I}	22
+ add chicken	5
Vitello tonnato, poached veal, tuna mayonnaise, pine nuts, parsley ^{GF, DF, CN, CS, I}	25
Persimmon, stracciatella, chilli crisp, fried bread ^{GFO, V}	25
Roasted peppers, olagastis anchovy, dill mayo, capers, ciabatta ^{GFO, CS, I}	25
Jamon, riverland orange, olive crumble, capers, mandarin oil ^{GF, DF}	25
Harissa baked eggplant, sumac onions, whipped cannellini bean ^{VG, GF, DF}	25
Crumbed chicken, fennel and herb slaw, chimichurri	26
Fried gnocchi, pumpkin, chorizo, pine nut, sage, chilli ^{CN}	28
Pappardelle, slow cooked lamb, rosemary, green olive, pecorino ^{CS, I}	29

SIDES

Baby gem lettuce, green goddess ^{GF}	8
Fries, oregano salt	12

Sandwiches available at the counter

KIDS *under 12 years*

Crumbed chicken, fries, tomato sauce	13
Pesto pappardelle ^{CN, V}	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