



THE YARD

SHARING PLATES

Members price | Non-members

Fresh Oysters (GF, DF) 26.5 | 32

Half dozen natural rock oysters from south coast with mignonette dressing.

Antipasti Board (V*, GF*, DF*) 21 | 25

Selection of premium cured meats, marinated vegetables, pickles, crudité's and lavosh.

Cheese Platter (V, GF*) 23 | 28

Mature brie, cheddar and Tasmanian blue cheese served with fresh fruits, crostini and quince paste.

Loaded Fries (V*) 13 | 16

French fries topped with crispy bacon and melted cheese.

Hummus and Arabic Bread (V) 13 | 16

House made hummus, pickled vegetables and grilled Arabic bread.

Deviled Wings 17 | 20

Crispy buffalo chicken wings coated in a spicy crumb, served with aioli and ranch dressing.

Marinated Olives (VE*, GF, DF) 10 | 12

Herbs and spice marinated Artisan olives.

Honey Glazed Halloumi (V, GF) 15 | 18

Grilled halloumi cheese drizzled with honey, served with fresh salad leaves and lemon.

Mediterranean Arancini (V) 18 | 22

Crispy fried rice balls stuffed with green peas. Served with tomato chilly jam and freshly grated parmesan cheese.

Salt and Pepper Squid 19 | 23

Tender squid tossed in five spices, flash fried, and served with tartare sauce.

Greek Salad (V, VE*) 11 | 13

Lettuce, tomato, cucumber, Spanish onion, olives, Arabic fetta, oregano, lemon juice and olive oil dressing.

Lamb Gyros 19 | 23

Marinated lamb leg, slow cooked over charcoal served with hummus, tzatziki, salad, Spanish onion and garlic sauce, wrapped in pita bread.

(V) vegetarian, (V) can be made vegetarian, (VE*) can be made vegan, (GF) gluten free, (GF*) can be made gluten free, (DF) dairy free, (DF*) can be made dairy free*

A 10% surcharge applies on Sundays and public holidays.