

VIEW


by MATT GOLINSKI

Tapas Menu

12 pm



Warm Sourdough, Jersey Butter (V)	8
Marinated Coolmunda Organic Olives (GF, DF, V, Vegan)	8
Duck and Plum Spring Rolls	16
Tempeh and Eggplant San Choy Bau (Vegan/GF)	15
Rice, mint & coriander, Noc Chan	
Ora King Salmon Laab, Cos Lettuce, Finger Lime, Macadamia, Coconut Yoghurt (GF/DF)	14
Handmade Tofu, Sesame Eggplant, Holy Basil, Soy Ginger Sauce (GF/DF/Vegan)	14
Tempura vegetables, kewpie mayonnaise, bonito soy (V)	18
Stuffed fried jalapenos (V)	15
Charcuterie & Kenilworth Cheese Board	32
Thin Cut Fries, Tomato Sauce & Black Garlic Aioli	9
Seasoned Wedge's, Sweet Chilli & Sour Cream	12
Lindol's Macadamia Nuts (GF, DF, V, Vegan)	8

gf – gluten free | v – vegetarian | df – dairy free