

SOCIAL EATS

PIZZAS | \$21

MARISCOS

Tiger Prawns, Mozzarella,
Garlic Oil & Napoli Sauce
(GFO) (DFO)

THE HIPSTER

Eggplant, Balsamic Bell Peppers,
Mushroom, Mozzarella & Napoli
(V) (VGO) (GFO) (DFO)

DELI DELIGHT

Salami, Chorizo, Pecorino,
Roquette & Fresh Basil
(GFO) (DFO)

THE ALMIGHTY

Chicken, Caramelised Onions,
Pesto & Cherry Tomatoes
(GFO) (DFO)

PEACOCK CLASSIC

Mozzarella, Basil, Napoli, Roquette
& Cherry Tomato
(V) (GFO) (VGO) (DFO)

BITES & SHARING PLATES

CHARCUTERIE

BOARD \$29

Selection of Cured Meats, Cheeses,
Olives, Pickles & Sour Dough

BAKED

CAMEMBERT \$22

Hot Baked Camembert, Rosemary, Extra
Virgin Olive Oil, Sea Salt & Sour Dough

PORK BELLY LETTUCE CUPS (3) \$14
Crispy Pork Belly Lettuce Cups, Mint Salad &
Dragon Sauce
(DF) (GF) (NF)

MALAY CORN FRITTERS \$12
House Made Corn Fritters & Chilli Jam
(GF) (DF) (VG)

TIGER PRAWNS (6) \$14
Tiger prawns cooked in Chilli & Garlic,
Served with toasted bread & oil.
(DFO)(GF)

CHICKEN SKEWERS (3) \$14
Marinated Chicken Skewers, House Made
Tzatziki & Warm Flat Bread (DF)

SHOE STRING FRIES \$10
Rosemary Sea Salt, Chipotle Mayo & Ketchup
(DF) (VGO)

PATATAS BRAVAS \$12
Crispy Potatoes, Red Capsicum Sauce & Aioli
(DF) (GF) (VGO)

PORK MEATBALLS (4) \$14
Herbed Pork Minced, Napoli, Mozzarella &
Bread
(DFO)

CHICKEN WINGS (6) \$14
Charred Chicken Wings, Spicy Buffalo Sauce
(GF) (DF)

LAMB SLIDER (3) \$15
Lamb Patty, Charred Zucchini,
Feta & Rosemary & Caramelised Onions
(GFO)

MUSHROOM ARANCINI (3) \$12
Porcini Mushrooms Arancini Balls, Mozzarella
& Parmesan (V)

CALAMARI \$14
Fried Calamari, Salt, Pepper & Lemon Aioli
(GFO)

SWEET POTATO FRIES \$12
Cajun Spice & Aioli
(DF) (GF) (VGO)

CANAPE MENU

COLD ITEMS

House roasted Chinese-style duck pancake w cucumber & hoisin (GF)

Vegetarian pancake of tofu, eggplant & gai-lan w miso dressing (GF) (V)

Teriyaki-eye-fillet en crouete

Scallop sashimi w shaved fennel & avocado creme fraiche w orange gel (GF)

Duck betel leaf & Balinese sambal w peanuts, coconut cream, capsicum & pickled mango (GF) (DF)

Betel leaves of roasted coconut & cashew w capsicum & pickled mango (GF) (DF) (V) (VG)

WARM ITEMS

Char Siu pulled pork slider w Asian slaw & chipotle mayo (GFO)

Cheese & mushroom quesadilla (GF) (V) (VGO)

House made Chinese black-pork sausage roll w tomato sauce

Tempura king prawn w lime & ginger dipping sauce (DF)

Puff pastry dim sum of plum-spiced duck

Sweet potato wonton w green pea & coriander puree (DF) (V) (VG)

Samosa of sweet potato & smashed pea (DF) (V) (VG)

Soft shell crab slider w Asian slaw & wasabi mayo (GFO)

Malay style corn fritters w chipotle mayo (V) (VG)

Braised short rib slider w pickled beetroot (GFO)

Vegetarian spring roll w chilli soy dipping sauce (V) (VG)

House made Thai style fish cake w chilli & lime dressing

SWEET ITEMS

Mini caramelised lemon tart

Mini elderflower & white chocolate custard tart

Chilli chocolate truffle (GF)

Rhubarb & mascarpone egg roll

• cost - \$3.50 per piece •

• light meal equivalent - we suggest 6 pieces • moderate meal equivalent - we suggest 9 pieces •

• full meal equivalent - we suggest 12 pieces •

GF - Gluten Free, GFO - Gluten free option available, V - Vegetarian, VG - Vegan, DF - Dairy Free