



pocket

BAR & KITCHEN

FROM THE KITCHEN

Tempura seaweed chips covered in Szechuan salt, bonito flakes with a side of dashi mayo.	\$9.0	Cheeseboard. Our selection changes regularly. Ask our staff what's on the board today.	\$26.0
Fries with tomato sauce. [V]	\$9.0	Pocket Platter. Cured Italian meats, smoked fish paté, pickled baby carrots, olives and toasted Rye. Serves two.	\$28.0
Butternut pumpkin hummus with smoked paprika oil, pine nuts and sourdough. Perfect for sharing. [V]	\$13.0	Broccoli and beans with crispy shallots and a side of mushroom & truffle cream. [V]	\$14.0
Spinach and shiitake dumplings with chilli soy. 10 pieces. [V]	\$15.0	Fall off the bone North African spiced lamb chops finished with black olive powder and a squeeze of lemon. [GF]	\$18.0
Fried chicken, honey, lime and chilli sauce, roasted peanuts.	\$16.0	Beef sliders with tomato relish, spicy mayo, crispy cheddar and melted provolone. Three per serve.	\$15.0
Fresh tomato and buffalo mozzarella salad with balsamic and basil. [V] [GF]	\$14.0	Lightly crumbed fried squid with caper aioli and rocket.	\$16.0

[GF] Gluten Free

[V] Vegetarian