

— puss&mew — FOOD MENU

Last Food orders at 3.30pm

\$35

STARTERS Roasted Mixed Nuts (vg) \$6 **Toolunka Creek Tuscan olives (vg)** \$8 **Hot Bar Mix** \$6 **GRAZING PLATES** French Fries (vg gf) \$12 with aioli, tomato or siracha sauce **Sweet Potato fries (vg gf)** \$14 with aioli, tomato or siracha sauce Pumpkin Arancini (4) (vg, gf) with Aioli (Vg option) **Vegetarian Spring Rolls (4)** (veg,gf) \$14 with Sweet Chilli Sauce \$18 **Trio of Dips** (veg, gf biscuit option) Beetroot, hummus, and tzatziki served with rocket and charred pita

GRAZING BOARDS

Cheese Board

3 A	rtisanal Australian cheeses, Se	ection 28
Mo	nt Priscilla, Bay of Fires cloth I	bound
che	ddar, Six Farms Truffled Brie,	Quince jam,
blad	ck grapes, walnuts, crackers, l	avosh
Cha	rcuterie Board	\$30
Aus	tralian ham, prosciutto and so	alami,
pick	des, mustard, grapes, walnuts	s, pumpkin &
sun	flower seeds, figs, dates, crac	, , ,

Fully loaded cheese and charcuterie board

Extra Lavosh or Pita or Gluten Free Biscuits +\$4

Signature Puss and Mew Board

DIETARY REQUIREMENTS

Please note that whilst we take the utmost care to cater for all dietary intolerances and allergies, our kitchen is not an allergen free environment. Traces of allergen may/will be present in all foods.

PIZZA Gluten free and Vegan Cheese + \$4

Margherita Pizza (veg) \$19

Napoli, mozzarella, basil, extra virgin olive oil

Souvlaki Pizza \$28

Napoli, lamb, onion, tomato, rocket, tzatziki, mozzarella, olives, lemon

*Please note all pizza bases are Vegan

DESSERT

The Boozy Scoop Ice-cream/Gelato/Sorbet (150ml serving per tub) \$13

Mango Margarita Sorbet with Tequila & Triple sec

Pina Colada Ice-cream with Rum Lemon Gin & Tonic Sorbet with Gin Dark Choc Whisky Gelato with Whisky (18+only)

Honey Coconut Affogato

\$16

Honey Coconut Gin Ice Cream with a shot of espresso and your choice of Puss and Mew Coffee Liqueur, Baileys or Amaretto *contains approximately 0.6 standard drinks(18+only)

Veg – Vegetarian Vg – Vegan gf – Gluten Free

