

EATERY & BAR

Small Cheese Board; 3 artisanal cheeses w condiments	28		
Large Cheese Board; 5 artisanal cheeses w condiments	39		
Charred edamame beans w togarashi salt & sesame seeds (gf, w, df)	5		
Toasted Sonoma sourdough w housemade hummus and paprika (v, w, df)	8		
Warmed marinated olives w lime zest (gf, w, df)	7		
Bruchetta w chèvre, sundried tomatoes & balsamic glaze (v)	13	extra piece	3
Marinated halloumi fries w housemade chilli honey sauce (v)	12		
Baby calamari, fried parsley, smoked paprika mayo & lemon	11.5		
Grazing plate w charcuterie, chevre, pickles, olives, basil oil toasted Sonoma sourdough	22		
Twice cooked cauliflower w pinenuts, parsley and beetroot emulsion (gf, w, df)	16		
Crispy pan fried Tasmanian salmon w sweet chilli, roasted pumpkin, sweet potatoes, grilled asparagus	24		
Grilled halloumi burger, relish, tomato, pickles, roasted capsicum, smoked paprika mayo (v)	18	add fries	4
Chuck & brisket beef burger w bacon, relish, pickles, cheese, tomato & mayo	17	add fries	4
Ratatouille w seasoned chicken breast, eggplant, zucchini, onion, garlic & thyme (gf)	23		

SIDES

Smashed crispy chat potatoes w rosemary salt & truffle mayo (v, gf)	8
Beer battered fries w ancho salt & chipotle mayo (v)	7.5

TREATS

Homemade chocolate chip cookie icecream sandwiches	10
Bombe Alaska; chocolate chip & vanilla coyo icecream, coffee liqueur soaked sponge Swiss scorched meringue	15

(gf) Gluten Free (df) Dairy Free (v) Vegetarian (w) Vegan

CAFE

MONDAY - FRIDAY
7AM till 3PM

SATURDAY
8AM till 2PM

COCKTAIL BAR

TUESDAY - SUNDAY
5PM till Late

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