



FOOD MENU

BEER BATTERED CAULIFLOWER FLORETS

\$16

Light & crispy beer battered cauliflower florets w/ a tangy lemon parsley mayonnaise *V

CAJUN SQUID

\$22

Lightly dusted w/ cajun spices & served w/ gin pickled vegetables & Fossey's Desert Lime Gin aioli

BAKED CAMEMBERT

\$22

Our signature Single Malt Fossey's Whisky & honey, glazed onto a round of camembert garnished w/ crushed pistachio & served w/ local artisan bread *V

FOSSEY'S CHEESE PLATTER

\$26

Mature Picantino (Italian) & Maasdam (Dutch) cheese w/ crackers, fruit paste, nuts & an array of seasonal & local dried fruit *V *GF crackers available

FOSSEY'S FUNKY BATTERED FRIES

\$12

With Red Gum Rum infused smokey BBQ sauce & Fossey's Desert Lime Gin aioli *V

JALAPENOS POPPERS

\$14

Mild pickled jalapenos stuffed with creamy cheese served with hot sauce on the side. *V

BOOZY BIRD BURGERS

\$24

2 Chicken sliders marinated in Kaffir leaf gin & Asian flavours. Served with funky fries

*V= Vegetarian

