



Tapas

AVAILABLE KITCHEN OPENING HOURS

CHEESE PLATTER (GFO) 30

Double cream brie, spiced gouda, red leicester, applewood smoked cheddar, charcuterie, turkish toast, crackers, gin jam

DUO DIPS (V) 17

Homemade guacamole and spicy hummus served with toasted Turkish bread

CAULIFLOWER (V) 17

Moroccan cauliflower with Kaffir sweet chili sauce

WHISKY BEEF SLIDERS 18

2 Whisky slow cooked brisket beef mini burgers with whisky pickles and coleslaw salad served with Funky Fries or

4 Whisky slow cooked brisket beef mini burger with whisky pickles and coleslaw salad

FUNKY FRIES (V) 14

Fries served with our famous Fosseys Redgum Rum sauce

SATAY CHICKEN SKEWERS (GF) 17

Marinated satay chicken skewers served with satay peanut sauce (5 pieces)

ARANCINI (V) 18

Arancini served with Fosseys vodka Napoli shaved parmesan and basil pesto (6 pieces)

SALT & PEPPER SQUID 17

Gin salt and pepper squid served with desert lime gin aioli

GIN FRIED CHICKEN 18

Gin fried chicken served with mango and desert lime gin salsa

BOOZY BIRD SLIDERS 16

2 Fried chicken breast mini burgers marinated in Fosseys Gin Desert Lime sauce served with funky fries or

4 Fried Chicken breast mini burgers, marinated in Fosseys Gin Desert lime sauce

BAKED CAMEMBERT (VEG) 22

Baked camembert served with a malt honey glaze, crushed pistachios and toasted Turkish bread

FOSSEY'S FLAMENKUCHE 11" 15

German / French alsacian style pizza with caramelized onion, bacon, crème fraiche and mozzarella, baked on handmade Pepperberry Gin dough

FRENCH CAKE SALÉ (GF) 14

Traditional French savory Cake for Apéro made with Gluten Free flour, bacon and gruyere. 6 pieces

MEDITERRANEAN CAKE SALÉ (GF) 14

Traditional French savory Cake for Apéro made with Gluten Free flour, feta, gruyere & dried tomato. 6 pieces

DUCK SPRING ROLLS 18

Duck spring rolls served with dark plum, Desert Lime gin and sriracha dipping sauce

HONEY RED GUM RUM CHICKEN WINGS 16

Marinated chicken wings in a honey garlic and redgum rum sauce

CHICKEN LIVER PATE (GFO) 16

French classic chicken liver pate made with Fosseys Red Gum Rum, butter and black pepper

CHEESE FONDUE 26

200 grams of Gouda and imported French Gruyere cheese melted with Fosseys Frontignac Gin Elixir served with lightly toasted "morceaux de pain" dipping bread

Toasties AVAILABLE ALL DAY

G&T SPECIAL \$20

GIN & TONIC + TOASTIE

Select any Gin & Tonic and any gourmet toastie

SALTBUSH MUSHROOM 10

Button mushrooms sauteed with saltbush gin and thyme with swiss and mozzarella cheese. Served with tomato relish

WHISKY RAREBIT 10

3 cheese rarebit spiked with Fosseys Peated Whisky. Served with onion relish

CUBANO 10

Slow cooked pork, ham, whisky pickles and swiss cheese. Served with tomato relish

CHICKEN ARTICHOKE 10

Shredded roast chicken with artichoke, spinach, cream cheese and cheddar. Served with tomato relish

BACON BUTTY 10

Bacon with Redgum Rum onion relish, mustard and cheddar cheese. Served with tomato relish

WHISKY BEEF 10

Slow cooked brisket beef with whisky pickles, caramelised onion and mozzarella cheese

Dessert AVAILABLE ALL DAY

CHILI CHOCOLATE MOUSSE 10

Mouse au Chocolat lightly flavoured with Fosseys Chili Gin

BABA AU RHUM 10

Red Gum Rum soaked sweet French biscuit

BUTTERSCOTCH WHISKY PANACOTTA 10

Homemade Italian dessert made with Fosseys Butterscotch Whisky liqueur topped with caramel sauce

