



pocket

BAR & KITCHEN

FROM THE KITCHEN

Pocket Platter. Cured Italian meats, chicken liver pate, pickled vegetables, marinated olives & toasted rye	\$28	Broccoli & beans with crispy shallots, a side of mushroom & truffle cream. [V]	\$14
Cheeseboard. Our selection changes regularly. Ask our staff what's on the board today. [V]	\$26	Beef sliders (3) with tomato relish, spicy mayo, crispy cheddar & melted provolone.	\$15
Butternut pumpkin hummus with smoked paprika oil, pine nuts & sourdough. [V]	\$13	Lightly crumbed fried squid with caper aioli & rocket.	\$16
Pear & walnuts tossed with baby leaves & blue cheese, topped with shaved parmesan [V] [GF]	\$14	Fall off the bone North African spiced lamb chops finished with black olive powder & a squeeze of lemon. [GF]	\$18
Spinach & wild mushrooms dumplings with chilli soy sauce. 10 pieces. [V]	\$15	Arancini balls made with parmesan & mozzarella cheese, drizzled with spicy aioli & basil puree. [V]	\$12
Fried chicken, honey, lime & chilli sauce & roasted peanuts.	\$16	Fries with tomato sauce. [V]	\$9
Pan-fried smoked kahawai fish cakes served with McClure's gherkin mayo.	\$16		

Please make staff aware of any allergies before ordering

[V] Vegetarian

[GF] Gluten Free