



LIGHT EATS

Paroa Bay Oysters served on Ice **\$15**
with Malt Vinegar and Lemon
– 4 pieces **GF DF**

Mussels, Cockles and Tua Tua **\$13**
cooked with Herbs, musky Wine
and Tomato **GF DF**

Garlic Bruschetta topped with **\$12**
Lemon-infused Crème Fraîche
and Prosciutto

Crisp fried Squid with Pecorino **\$12**
Cheese, Rocket and Aioli

Confit Duck Arancini with Wasabi- **\$12**
infused Japanese Mayonnaise

Lamb and 5-spice Sausages with **\$12**
Date Mascarpone **GF**



DESSERTS

Chocolate Fondant with Vanilla Ice Cream **\$12**

Vanilla Crème Brûlée served with Biscotti **GF** **\$12**

Spencer Ice Cream Sundae with all the trimmings **GF** **\$12**

Cherry and Dark Chocolate Tarts with whipped Cream and Praline **\$12**

Spencer Eton Mess - Meringue, Berry Compote and whipped Chantilly Cream **GF** **\$12**