



**SHORT TABLE
TAVERN**

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BAR MENU

OLIVES & FOCACCIA (V) 16

House marinated olives, rosemary focaccia & olive oil

SEASONAL FLATBREAD (V) 18

green za'atar, hummus, fried chickpeas, fermented chilli

SIGNATURE CRACKED POTATOES (V, GF) 15

Herb butter, aioli

SHOESTRING FRIES (V, GF) 12

Rosemary salt, aioli

LAMB CROQUETTES 20

Spicy tomato relish, parmesan, olive oil

EGGPLANT CAPONATA (V,GF) 18

Golden raisins, pinenuts, goats' cream, homemade crostini

WAGYU BEEF BURGER 30

Brioche bun, swiss cheese, pickles, signature sauce, fries & aioli

LONG TABLE FARM PANKO CRUMBED PORK 45

Chimichurri, parmesan, lemon

LOCAL CHARCUTERIE BOARD 25

Grissini, olive oil

THE CHEESE BOARD 25

Artisan assorted cheese, quince paste, crackers, olive oil