PANORAMA

lounge bar

food

grazing

Warm Marinated Australian Olives — **$13**
Chili, rosemary, thyme & garlic

Double Dip — **$14**
Hummus and Spiced Sweet Potato
Served with rustic rosemary olive bread

Charcuterie Selection
Served with housemade pickles, cultured butter, sourdough

Choice of
Jamon Serrano 30g,
Italiano Salami 30g,
Tasmanian Smoked Salmon 30g

One for $18
Two for $27
Three for $32

Cheese Selection
Served with dried fruit, quince paste, lavosh

Choice of
Bay of Fires Cloth-Bound Cheddar 60g,
Charltons Choice Buffalo Milk Blue 60g,
Adelaide Hills Double Brie 60g

One for $20
Two for $28
Three for $36

Chef's Tasting Platter — **$64**
Selection of charcuterie and cheese served with condiments

small bites

Smoked Chicken Taco — **$5 per pc**
Cabbage, coriander, avocado,
smash potato, tomato jam, chipotle

Pan-Fried Dumpling (6 pc) — **$22**
Prawn gyoza, sesame,
with sweet & sour dipping sauce

Chargrilled Spanish Chorizo
Pedro Ximenez glaze, tomato jam — **$24**

Lamb Kofta (6 pc) — **$24**
Milly Farm lamb, hummus,
goats cheese, pomegranate