



The Tuck In

\$110 for two

Choose a board +
a bottle of NOW wine.

Fried Chicken plates- includes:

Buttermilk fried free range chicken thigh
Free range chicken wings, tikka spice salt
Raw slaw of wombok, onion, carrot, lemon dressing
Spiced chickpeas, shallot & coconut
Salad of green beans & mustard seeds
Fries, Garden salt
Cucumber pickles, Jalapeno mayo & Ranch dressing

From The Earth plates- includes:

Forestry Oysters mushroom bhaji, smoked yoghurt
Turmeric crispy eggplant, peppers, onion & garlic salad
Raw slaw of wombok, onion, carrot, lemon dressing
Spiced chickpeas, shallot & coconut
Salad of green beans & mustard seeds
Fries, Garden salt
Cucumber pickles, Jalapeno mayo & Ranch dressing

Add ons:

To start

Tucks Charcuterie board \$25

Pork & pistachio terrine, Chicken paté,
Mortadella, house pickles, olive bread

To finish

Homemade Ice cream (150mL tub) \$8 each

– Mango & coconut or Vanilla

Cookies & cream chocolate ice cream sandwich \$8

Strawberries & Eton Mess cream \$15

Cheese board \$25

– Local goats cheese, whipped blue,
Bay of fires cheddar & garnishes