

GRAZING MENU AVAILABLE FROM 12PM HAPPY HOUR FRIDAY & SATURDAY 3PM - 6PM

SMALL PLATES

- 5.0 Chunky cut chips | jalapeño aioli *v*
- 5.0 Housemade focaccia | olive oil | balsamic *v* | *df*
- 10.0 Thai style sesame prawn toast | chilli jam
- 10.0 Truffle mushroom arancini *v*
- 10.0 Mac n cheese croquettes | jalapeno aioli - 3pc *v*
- 10.0 Cheesy polenta bites | aioli *v* | *gf*
- 12.0 Haloumi sticks | housemade chilli jam *v*
- 12.0 Lemon pepper calamari | sesame mayo *gf* | *df*
- 12.0 Pork spring rolls | chilli jam *df*
- 12.0 Thai style chicken meatballs | romesco *gf*
- 12.0 Crispy sesame chicken bao | cabbage slaw | chipotle aioli | herbs
- 12.0 Peacock fried chicken | special spices | jalapeño aioli

LARGER PLATES

- 28.0 Masterstock sticky pork belly | coconut rice | slaw *gf* | *df*
- 28.0 Pan seared market fish | grilled broccolini | dill lemon yogurt *gf*
- 22.0 Parisien gnocchi | green peas | creamy garlic sauce | fresh herbs *v*

CHEESE BOARD

- 28.0 Hard | Soft | Blue
quince paste | dried fruits | nuts | crackers

GRAZING BOARD

- 36.0 Chicken and pistachio terrine | Barkley's Grandmother ham | hot salami
organic olives | house pickles | beetroot hummus | Maffra farmhouse cheddar
Truffle ash brie | Charltons Choice buffalo milk blue | quince paste | nuts
seasonal fruits | sourdough baguette | crackers

CANT DECIDE....GO BOTTOMLESS \$69pp

Choose 6 small plates to share + 90mins of cocktails

CAUSE IM HAPPY 3PM - 6PM FRIDAY | SATURDAY

\$5 wine | beer \$10 cocktails*

PEACOCK
GRAZING