



# pocket

BAR & KITCHEN

## FROM THE KITCHEN

Tempura seaweed chips covered in Szechuan salt, bonito flakes with a side of dashi mayo.	<b>\$9.0</b>	Cheeseboard. Our selection changes regularly. Ask our staff what's on the board today.	<b>\$26.0</b>
Fries with tomato sauce. [V]	<b>\$9.0</b>	Pocket Platter. Cured Italian meats, smoked fish paté, pickled baby carrots, olives and toasted Rye. Serves two.	<b>\$28.0</b>
Butternut pumpkin hummus with smoked paprika oil, pine nuts and sourdough. Perfect for sharing. [V]	<b>\$13.0</b>	Asparagus spears with crispy shallots and a side of mushroom & truffle cream. [V]	<b>\$14.0</b>
Spinach and shiitake dumplings with chilli soy. 10 pieces. [V]	<b>\$15.0</b>	Fall off the bone North African spiced lamb chops finished with black olive powder and a squeeze of lemon. [GF]	<b>\$18.0</b>
Fried chicken, honey, lime and chilli sauce, roasted peanuts.	<b>\$16.0</b>	Beef sliders with tomato relish, spicy mayo, crispy cheddar and melted provolone. Three per serve.	<b>\$15.0</b>
Heirloom tomato and buffalo mozzarella salad with balsamic and basil. [V] [GF]	<b>\$14.0</b>	Ask about our dessert.	

[GF] Gluten Free

[V] Vegetarian