

Sixteen Antlers Rooftop Bar

Antipasti Board 28

Selection of cured meats, marinated vegetables, sour dough, crisp breads

Artisan Cheese Board 28

Selection of local cheese, fig jam, muscatel, poached pear, crisp breads

Gyros (2 each) 14

Crab Salad, herb aioli, water cress, lemon

Beef Brisket capsicum, tomato, coriander

Pulled chicken Shawarma, toum, sumac, scallions, parsley

Tasmanian Oyster (each) 5.5

- Natural with Adelaide hills gin & grapefruit spritz

- Kilpatrick with pork belly

Tapas

Grilled Baharat Chicken or Beef Skewers, Toum, fresh herbs DF/GF 14

Stone roasted bread, selection of dips 14

Broad bean falafel, tahini sauce, dukkah, house pickles (vegan) N 14

Pork & Manchego croquette, spicy tomato dip 16

Salt & pepper squid, sour cream sauce, chilli salt GF/DF 16

Sides

Fries, Aioli 10

Truffle 'Fries', Truffle Aioli 14

Sweet Potato Fries, Herbs Aioli 12



Our food is prepared in a working kitchen. Please be aware that there is always a risk that traces of allergens may be transferred to ingredients during storage or preparation of food.

Therefore we are unable to guarantee that any food item is free from traces of allergens.

15% public holiday surcharge applies

N- Nuts DF- Dairy Free GF - Gluten Free