



COVENT GARDEN  
WEST END

## BAR SNACKS

(available all day every day from the bar)

Salted pepitas \$5 (w)

Local mixed olives \$5 (w)

## LATE NIGHT MENU

(available Friday & Saturday from 9:30pm till late)

Goat's cheese churros - truffle honey \$17 (v)

Puffed veal tendons - Viking salt \$12 (df)

Hot chips - sea salt - vinegar - \$9 (w)

Mezze board: olives - hummus - feta - pickled vegetables - bread \$23 (v/wo/dfo)

Ploughman's board: charcuterie - hard cheese - chutney - remoulade - bread \$23 (dfo)

Cheese board: blue/soft/hard - chutney - fruits - walnuts - crackers \$15/\$23/\$30 (v)

*v - vegetarian / w - vegan / wo - vegan option / df - dairy free / dfo - dairy free option*

*ALL ITEMS FROM OUR MENU ARE 100% COELIAC FRIENDLY*

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## NOOSA HEADS DISTILLERY GIN MASTERCLASS (Wednesday, 25 September, from 6:30pm)

SPANISH STYLE G&T ON ARRIVAL + GIN & CRAFT SPIRITS TASTING  
CHEF'S BESPOKE 5-PIECE CANAPÉS  
\$59PP

For more info & bookings, go to: [www.facebook.com/coventgardenwe/events](https://www.facebook.com/coventgardenwe/events)

