

# THE ARBOR BOTTOMLESS SATURDAY SESSION

## EATS TO SHARE

### SERVED AS READY

WOOD FIRED BREAD, WHIPPED CHILLI RICOTTA, PAPRIKA HUMMUS (VGO)  
MOUNT ZERO OLIVES, BLACK LIME, ALEPPO PEPPER (VG, GF, DF)  
CRISPY FRIED SQUID, CHILLI SALT, CITRUS NOUC CHAM (GFO, DF)  
POPCORN CHICKEN, SPICY HONEY GLAZE, SESAME SEEDS  
LAMB MERGUEZ SAUSAGE, RED ONION SALAD, PEANUTS, MINT, CHILLI OIL (GF)  
MAC N CHEESE CROQUETTES, TRUFFLE MAYO, MANCHEGO  
BBQ CORN RIBS, TOUM, LIME CARAMEL, CRISPY HERBS (VG, GF, DF)  
RUSTIC FRIES, TRUFFLE AIOLI (V, VGO, GF, DF)

## HAPPY ENDING

PEANUT + WHITE CHOCOLATE PARFAIT, MISO CARAMEL, MERINGUE (GF)

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION  
PLEASE ADVISE OUR STAFF OF ANY DIETARY REQUIREMENTS

## DRINKS

### COCKTAIL JUGGIES

<b>FLOWER POWER</b>	GIN, HIBISCUS, BUTTERFLY PEA, LIME, GRAPEFRUIT
<b>BLOOMING APPLE</b>	VODKA, ELDERFLOWER, APPLE, LIME, MINT
<b>PASSION POTION</b>	VODKA, PASSIONFRUIT, LEMON, PINEAPPLE
<b>ELDER SPRING</b>	ELDERFLOWER, LEMON, GINGER, TONIC (NON ALC)
<b>SERENITY SIPPER</b>	PINEAPPLE, LIME, MINT (NON ALC)

### FIZZ + VINO

FRANKIE SAUVIGNON BLANC, SPARKLING + SHIRAZ | MOUNT GAMBIER SA

THE ARBOR PRACTICES RESPONSIBLE SERVICE OF ALCOHOL. JUGS ARE DESIGNED TO SHARE BETWEEN 4 PEOPLE.  
SITTINGS ARE LIMITED TO 2 HOURS FROM BOOKING TIME.