



The Fugitive Ferret

bar & bistro

Please order at the bar

To Share (or Not)

Warm Olives	\$10
Soft Pretzel cultured butter <i>(add Pickles +\$2)</i> <i>(v avail)</i>	\$12
Warm Bread cultured butter <i>(v)</i>	\$ 8
dukkah olive oil blackberry balsamic <i>(ve)</i>	\$10
Oysters Kilpatrick – Worcestershire spicy bbq bacon	\$ 4.5ea
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Crispy Chips paprika salt choice of sauce <i>(v, gf, ve avail)</i>	\$10
Golden Gnocchi s&v salt choice of sauce <i>(v, ve avail)</i>	\$10
Haloumi Chips chilli jam <i>(v)</i>	\$15
Polenta Chips truffle mayo manchego <i>(v, gf, ve avail)</i>	\$14
Cauliflower Bites blue cheese sauce <i>(v, ve avail)</i>	\$13
Frickles kewpie mayo <i>(v, ve avail)</i>	\$13
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Arancini (5) – <i>See blackboard for current selection</i>	\$16
Spring Rolls (4) – <i>See blackboard for current selection</i>	\$16
Empanadas (5) chimichurri <i>(v)</i>	\$16
Spicy Lamb Meatballs (5) tzatziki pickled onion	\$15
Spinach & Cheese Triangles (6) chilli jam <i>(v)</i>	\$14
Armadillo Eggs Mexican-spiced chicken stuffed with jalapeno cream cheese <i>(gf)</i>	\$14

v – vegetarian ve – vegan gf – gluten friendly df – dairy free



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Tarte Flambée (Those Flatbread Things) (*gf* + \$4)

Tarte flambée, or Flammekueche, is a French flatbread from the Alsace region. It is composed of an unyeasted bread dough rolled out very thinly in the shape of an oval, traditionally topped with crème fraîche (white base), onion and bacon.

Classic — bacon onion white base chives	\$24
Garlic — garlic butter mozzarella (<i>v, ve avail</i>)	\$18
Spicy Veg — jalapeno black beans sweet corn fresh tomato chimichurri onion white base manchego (<i>v, ve avail</i>)	\$24
Lamb — dukkah spiced lamb onion white base rocket fresh tomato manchego tzatziki	\$28
Argentinian — beef onion black beans chimichurri white base manchego lime	\$28
Calabrese — Calabrese sausage fior di latte tomato base basil pesto (<i>df avail</i>)	\$28
Katsu — karaage chicken or crumbed pork curry sauce white base spring onions kewpie mayo	\$28

See blackboard for the current guest Tarte Flambée

Grazing Boards

Charcuterie Board — cold pressed meats olives cheeses dried fruit cornichons wafers	\$30
Tapas Board — pan-fried chorizo croquettes olives char-grilled capsicum feta	\$34

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Mine, Mine, Mine

Calamari sriracha ponzu lime aioli leafy greens <i>(gf)</i>	\$20
Gambas al Ajillo prawns garlic chilli paprika olive oil parsley bread <i>(df)</i>	\$18
Wiener Schnitzel – house-crumbed veal chips leafy greens house tartare crispy capers lemon	\$26
Steak Frites – 200g porterhouse (mb2) chips leafy greens herb butter Chef's sauce <i>(gf, df avail)</i>	\$34
Canard Frites – confit duck leg chips leafy greens hollandaise orange sauce <i>(gf, df avail)</i>	\$34

Desserts *(v)*

Espresso Martini Parfait <i>(gf)</i>	\$10
Gnocchurros golden gnocchi cinnamon sugar salted caramel	\$12
Sweet Tart macadamia ice cream <i>See blackboard for current selection</i>	
