



BAR MENU

Marinated Olives (GF) 3

Serrano, Lavosh & Chutney 3

Warm Sourdough Baguette 17

Avocado butter, roasted capsicum tapenade &
EVOO pomegranate molasses (V, VGO)

Add on stracciatella cheese 5

Baked Crispy Potato Wedges 12

Served with sour cream & sweet chili sauces (V/NF/DF)

French fries 12

Grated parmesan & aioli (GF/NF/V)

Crispy Calamari Rings 15

Lemon & herb aioli

Veggie Slider 7

Brioche bun, tomato relish, aioli, lettuce, tomato
& cheese (V/NF)

Angus Slider 8

Brioche bun, tomato relish, aioli, lettuce, tomato & cheese

Korean Fried Chicken Wings 12

Housemade sauce, peanuts, sesame (DF)



BAR MENU

Serrano 12

Matured on the bone for 18 months (Spain).

Served with crackers, tomato relish, olives & cornichon

Each | All

Cheese Selection

11 31

Served with assorted condiments, crackers & rustic grissini

Brillat Savarin: Soft ripened triple cream cheese, named after the famous 18th century French food writer of the same name (France).

Tomme De Chevre: Semi hard goat cheese produced using pasteurised milk from the Saanen (France).

Berry's Creek Riverine Blue Cheese: Super smooth, creamy and delicate texture buffalo blue cheese (Australia).

Pacific Plate Oyster

Each | 1/2 Dozen

Natural

6 32

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6.5 34