

Bar Meals

Available from 11am - 10pm

Oysters

Natural

red wine vinegar, shallot pearls,
finger lime caviar (gf)

Kilpatrick

Worcestershire sauce, ketchup,
smoked bacon, tabasco

Beer-battered

wasabi	three	13
	six	25
	nine	34
	twelve	44

Spanish sardines

heirloom cherry tomato salad, grilled sourdough 18

Tempura king prawns

wasabi Kewpie mayonnaise (h) 20

Panko-crumbed fetta-stuffed olives

aioli (h, v) 14

Smoked chorizo

mixed beans and grilled capsicum salsa, lime (gf) 19

Charcuterie

pork and pistachio terrine, jamon, Wagyu bresaola,
truffle soppressa, condiments, sourdough 28

Taleggio and parmesan arancini

truffle aioli (h, v) 16

Marinated mixed olives

rosemary and sea salt grissini (h, v) 14

Grilled saganaki cheese

lemon, baby herbs (h, v) 14

Mini beef Wellingtons
smashed peas, onion jam 19

Fish and chips
beer-battered flathead filets, simple salad,
rustic fries, tartare sauce 24

Caesar salad
baby cos lettuce, garlic croutons, crispy bacon,
parmesan, soft egg, anchovies 20
add grilled chicken tenderloin 24

Burgers and sandwiches

Wagyu burger
Wagyu beef, maple cured bacon,
vine-ripened tomato,
rocket, gruyere cheese, onion,
milk mustard, BBQ sauce 24

Royal with cheese
Wagyu beef, maple cured bacon, pickles,
American jack cheese, mild mustard, ketchup 22

Club sandwich
maple cured bacon, free range egg,
sliced turkey breast, vine-ripened tomato,
cos lettuce, avocado, cranberry, mayonnaise 22

Croque monsieur
shaved leg ham, gruyere cheese,
Dijon mustard, cheese sauce 16

all served with rustic fries and aioli
gluten-free bread available on request

Cheese Platter

Australian Cheese
Milawa Blue (Victoria), Maffra Cloth-aged Cheddar
(Victoria), Kris Lloyd Jersey Brie (South Australia),
lavosh, oatey joes, quince paste, table grapes (h, v) 24