



BAR MEALS

Available 11am - 10pm

Karaage chicken (h) Kewpie mayonnaise and Shichimi togarashi pepper	\$15
House made pumpkin and rosemary arancini (v) Truffle aioli	\$15
Fetta stuffed green olives (h,v) Sea salt grissini	\$15
Lamb madras samosa Minted labneh	\$17
Dim sum selection Soy sauce and sriracha	\$15
Classic Caesar salad Cos lettuce, garlic croutons, serrano ham, shaved pecorino cheese and soft boiled egg	\$16.50
	Add Cajun chicken \$5
Coconut king prawns (h) Pickled cucumber and sweet chilli sauce	\$19
Calamari and chips (h) Rustic fries, dressed roquette greens and lime aioli	\$22
Fish and chips Beer-battered flathead fillets, simple salad, rustic fries and tartare sauce	\$24
Charcuterie plate Pork and pistachio terrine, Serrano ham, wagyu bresaola, black truffle sopressa, toasted ciabatta, cornichons and condiments	\$32
Seafood plate Natural oysters with red bush lime caviar; pan-seared scallops with Jamon and cauliflower espuma; salt & pepper calamari with lime aioli	\$36
Seafood basket to share Calamari, coconut prawns, beer-battered flathead fillets, chips and tartare sauce	\$32
Cheese platter to share Australian cheeses including blue, double brie and cheddar, accompanied with lavosh, oatey jones, quince paste and grapes	\$24

BURGERS AND SANDWICHES

All served with rustic fries and aioli

Wagyu burger Wagyu beef, maple cured bacon, vine-ripened tomato, rocket, gruyere cheese, onion, mild mustard and BBQ sauce	\$24
Club sandwich Maple cured bacon, free range egg, sliced turkey breast, vine-ripened tomato, cos lettuce, avocado, cranberry and mayonnaise	\$22
Croque monsieur Shaved leg ham, gruyere cheese, Dijon mustard and cheese sauce	\$16

gf - gluten free | h - halal | v - vegetarian

*Please note there is a 10% surcharge on Public Holidays