



BAR MENU

FRIDAY - SATURDAY | 4PM - 10PM

MARINATED MIXED OLIVES (V/GF)	12.5
CHARCUTERIE, HOUSE PICKLES, GRISSINI, CRUDITÉS (GF bread available)	26
ZUCCHINI FLOWERS, HERITAGE TOMATO, BASIL, SOFT CHEESE (V)	25
SPICE FRIED CALAMARI, SCHEZWAN, FERMENTED CHILLI (DF)	22
COLD ROAST KANGAROO, AUSTRALIAN CHEDDAR, ROO JUS, SOURDOUGH	20
FRESHLY SHUCKED AUSTRALIAN OYSTERS >> Natural // Bacon crumbed <<	4.5ea
POMMES FRITES, SMOKED GARLIC AIOLI (<i>it's just chips</i>) (V)	10.5
GREEN LEAF SALAD, LOCAL HERBS, LEMON MYRTLE, LABNEH (VG available)	16
COLD ROAST BEEF ROLL, SCORCHED TOMATO AIOLI, HOUSE MADE POTATO CRISPS	23
BRAISED CHICKPEAS, BROAD BEAN, POLENTA CRISP (VG, GF)	20
MELTED CHEDDAR, PANCETTA TOAST, PICKLED CHILLI VINAIGRETTE	13
RADISHES, GRIBICHE (V/GF)	15
FOCACCIA, HOUSE BUTTER >> substitute lemon oil for butter (VG) <<	14.5
AUSTRALIAN CHEESE, HONEYCOMB, LAVOSH	- CHOICE OF ONE 18
>> Cheddar // Blue // Soft <<	- CHOICE OF TWO 31.5
	- CHOICE OF THREE 45

If you have any allergies please notify our staff to help assist in catering for your needs