



BAR MENU

**Available Sunday to Thursday – 4pm – 9pm
& Friday and Saturday 2pm – 9pm**

Baked Crispy Potato Wedges 9

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

“Masala Peanuts” 7

Aromatic spices, shallots & tomato salsa, herbs (V/DF)

Wagyu Slider 8

Brioche bun, aioli, lettuce, tomato & cheese

Prawn Slider 9

Brioche bun, paprika & peppercorn aioli, fresh slaw (DF)

Warm Pita Bread Full :14 - Half: 8

Zatar spice, marinated Australian olives & organic chickpea hummus (V)

Marinated Olives (VG/GF/DF/NF) 5

Chicken Wings 10

Honey balsamic glaze, blue cheese dip



Each All

Charcuterie Board

9 | 25

Served with tomato relish, crackers, pickled wild mushroom, Taggiasche olives

Ink Longaniza Oscura: Made from Australian pork leg, coloured and gently flavoured with squid ink, leaving it with a sweet and savoury experience (Australia)

Serrano: Matured on the bone for 18 months – a deeper colour, dense texture and savoury flavour (Spain)

Noix de Jambon: A favourite on French charcuterie plates – carefully carved by the French Comte's butchers, hand cured and air-dried for 12 weeks – flavoured with sage, fennel, rosemary and thyme (France)

Cheese Tasting

Each | All

Served with assorted condiments, crackers & rustic grissini

9 25

Brilliat Savarin: Cow milk soft cheese originating from France

Tomme De Chevre : Semi hard French cheese made from goat milk

Berry's Creek Riverine Blue Cheese: Made from buffalo milk