

AMANI BAR

BOARDS GALORE

CHEESEBOARD - 1 X \$12 OR 3 X \$30

LE DAUPHIN - SOFT, COW, FRA.

BREBIS PETIT AGOUR - FIRM, AGED, EWE, FRA.

FOURME D'AMBERT - SEMI-SOFT BLUE, COW, FRA.

ANTI-PASTO - \$20

BEETROOT + ORANGE DIP, MOUNT ZERO OLIVES,
SUNDRIED TOMATO, BELL PEPPERS, SOURDOUGH

CHARCUTERIE - \$48

CHEFS SELECTION OF LOCAL + INTERNATIONALLY
SOURCED MEATS, DUCK PARFAIT, TERRINE, PICKLED
VEGETABLES, CHUTNEY, SOURDOUGH BREAD

SHARE PLATES

for you and all your friends

HOUSE MARINATED OLIVES - **\$8**

SWEETCORN, ZUCCHINI FRITTERS, DILL CREME FRAISE - **\$10**

POPCORN CHICKEN, SIRACHA AOILI - **\$10**

SARDINES, GREENAPPLE, CUCUMBER, SOURDOUGH - **\$12**

DUCK PARFAIT, CHUTNEY, SOURDOUGH - **\$14**

HALOUMI, GRILLED PINEAPPLE, BASIL, WALNUT CRUMB - **\$18**

SALT + PEPPER CHILI SQUID, LIME AIOLI - **\$15**

GRILLED TIGER PRAWNS, MANGO CHUTNEY - **\$18**

PORK BELLY, MAPLE SYRUP, SAFFRON AIOLI - **\$16**

BOURBON BBQ CHICKEN DRUMSTICKS - **\$16**

BRIOCHE PORK SLIDERS, CIDER BRAISED CABBAGE - **\$16**

LAMB SHANK, CAULIFLOWER PUREE, CARROT, SHIRAZ - **\$18**

SALMON FILLET, FETA + DILL, CHILLI COULIS - **\$22**

SIDES

all \$10

SHOESTRING FRIES
SWEET POTATO CHIPS
BROCCOLINI
BABY CARROT
ROCKET + PEAR SALAD

SWEETS

all \$14

MILK CHOCOLATE
CHEESECAKE, RIPPLE
CRUMBLE, CITRUS

STRAWBERRY + APPLE
STRUDEL, VANILLA
ANGLAISE