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# BAR MENU

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## **FRESHLY SHUCKED OYSTERS | \$6<sup>ea</sup>**

*natural • kombu butter • mandarin oil & finger lime pearls*

## **WAGYU BEEF TOASTIE | \$18**

*wagyu beef tongue, pecorino romano, cabbage, French dip*

## **DUCK PASTRY | \$22**

*confit duck pithivier, raclette, mustard, thyme, jus*

## **100 DAY GRAIN-FED TARTARE | \$25**

*cornichons, capers, shallot, chives, dijon,  
quail egg, fermented frutescens, sourdough df gfa*

## **SALMON CRUDO | \$22**

*cucumber, shallots, pickled fennel, dill,  
orange, radish, sourdough baguette df, gfa*

## **HAND CUT CHIPS | \$11**

*thyme salt, aioli gf, df, vg*

## **BRUSCHETTA | \$22**

*tomato, capsicum, buffalo mozzarella,  
white anchovies, basil, balsamic, sourdough va*

## **ANTIPASTO PLATTER | \$34**

*black truffle & squid ink salami, prosciutto, buffalo mozzarella,  
stuffed peppers, olives, pickles, nuts, piccalilli, lavosh gfa*

## **TRIO OF DIPS | \$15**

*hummus • beetroot & feta • caramelised onion  
with sourdough baguette gfa, v*

## **CHEESE BOARD | \$14**

*choice of brie, blue, cheddar + extra cheese \$4  
with lavosh, quince paste, seasonal fruit, muscatels gfa, v*