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# BAR MENU

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## **FRESHLY SHUCKED OYSTERS | \$6 ea**

*natural • mignonette & chive •*

*kombu butter • citrus oil & finger lime pearls •*

*hollandaise & smoked salmon • champagne emulsion & caviar*

## **COLD SMOKED TUNA | \$20**

*toasted brioche, yellowfin tuna,*

*whipped foie gras butter, pork crackling powder*

## **SOUP OF THE DAY | TBA**

*winter specials to keep you warm,*

*ask your server for today's special*

## **BEEF CHEEK ARANCINI | \$13**

*parmesan custard, black garlic, chives*

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

*thyme salt, aioli gf, df, vg*

## **SMOKED SALMON CRÊPE | \$30**

*villa fresco pinot grigio béchamel, shallot,*

*tomato concassé, fontina, dill*

## **ANTIPASTO PLATTER | \$32**

*prosciutto, black truffle salami, grilled vegetables, olives,*

*pickled vegetables, toasted walnuts, relish, sourdough gfa*

*add cheese \$4*

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

*caramelised onion • roasted capsicum & sundried tomato •*

*beetroot & feta, served with baguette gfa, v*

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

*choice of brie, blue, cheddar + extra cheese \$4*

*with pear, fruit paste, muscatels, lavosh gfa, v*