BAR MENU 12pm - 9pm

SMALL BITES

House roasted bar nuts *gf, ve, df* 7
House marinated warm olives *gf, ve, nf* 11
Truffle fries *gf, v* 14

Sourdough with extra virgin olive oil and barrel aged balsamic ve, nf 12

Artisan sourdough with baba ghanoush, smashed avocado, extra virgin olive oil and barrel aged balsamic v 18

Burrata, olive tapenade and Melba toast gfa 24

Lebanese Mujadara stuffed peppers with herbed labneh gf, v 20

Pumpkin and thyme arancini with a lemon herb dressing v 18

San Daniele 24-month prosciutto, fig and buffalo mozzarella gf 25

Confit pork belly, corn, leek and apple gf 32

Natural Pacific Oysters Half dozen 32 Full dozen 62

A LITTLE MORE

Warm antipasto salad with grilled peppers, zucchini, eggplant, semi dried tomatoes, marinated beef slices and balsamic aioli *gf, voa 30*

Prawn roll on brioche with tiger prawns, avocado, baby gem lettuce and apple with a Marie Rose sauce, served with fries 33

Wagyu burger with cheese, tomato, lettuce, onion jam and dijonnaise, served with fries gfa 29

Chilli crab rigatoni gfa 48

Wild mushroom and black truffle risotto v, gfa 42

300g NY steak with caper butter and truffle frites *nf* 56

Grilled Murray Cod, fennel and caviar sauce gf 58

TO SHARE

Cheese board with Little Creek gin cheddar, sapphire blue, marinated labneh, membrillo, walnut and lavosh v 38

Amber Lane whisky flight - with three chef-paired bites 39
Brokenwood wine flight - with three chef-paired bites 39

Ask a team member for details

