



## BAR MENU

**Marinated Olives (GF) 4**

**Serrano, Lavosh & Chutney 5**

**Crispy Potato Wedges 11**

Served with sour cream & sweet chilli sauce (V/NF/DF)

**French fries 11**

Grated Parmesan & Aioli (GF/NF/V)

**Crispy Calamari Rings 15**

Lemon & herb aioli

**Halloumi Slider 8**

Brioche bun, tomato relish, lettuce, tomato, cheese (V)

**Trio of Dips 9 (half) | 18 (full)**

Pita bread, hummus, tzatziki & baba ganoush (NF)

**Korean Fried Chicken Wings 13**

House made sauce, peanuts, sesame

**Pork Bao 22**

Char siu pork & wasabi slaw (NF/DF)



## BAR MENU

### **Cheese Selection 12 (each) | 29 (all)**

Served with condiments, crackers & rustic grissini

**Brillat Savarin:** Soft cheese made from cow's milk (France).

**Tomme de Chevre:** Semi hard cheese made from goat's milk (France).

**Berry's Creek Riverine Blue Cheese:** Made from buffalo's milk (Australia).

### **Charcuterie Board 12 (each) | 34 (all)**

Served with tomato relish, crackers, cornichon & olives

**San Daniele Prosciutto:** Matured on the bone for a minimum of 16 months (Italy).

**Serrano:** Matured on the bone for 18 months (Spain).

**Truffle & Squid Ink Salami:** Aged in natural casing for 3-4 months (Australia).