

BAR MENU



OYSTER, NATURAL	6
OYSTER, BURNT CUCUMBER, SHOYU SESAME, SMOKED SOY	7
MOUNT ZERO OLIVES	10
ROASTED, SPICED MIXED NUTS	10
HOUSE MADE YOGHURT FLATBREAD, MOUNT ZERO OLIVE OIL	9
SOUSVIDO, CULTURED BUTTER	9
POTATO SCALLOP, CRÈME FRAICHE, BLACK CAVIAR, FINGER LIME (2PC)	19
MOOLOOLABA PRAWN ROLL, UMAMI MAYO, COS	16
KARAAGE CHICKEN, TOGARASHI MAYO	23
HUMMUS, TOASTED SEEDS, FRIED CURRY LEAF	12
FLAME GRILLED SEMI CURADO CHORIZO, LIME	12
CHARCUTERIE, LP'S SMOKED MORTADELLA, SQUID INK SALAMI, WAGYU BRESAOLA	29
WAGYU BURGER, AMERICAN CHEESE, PICKLES, TOMATO, HOUSE BURGER SAUCE WITH FRIES	34
350 GRAM BLACK ANGUS FLANK STEAK, JUS WITH FRIES	40
SKIN ON FRENCH FRIES, AIOLI	14