

Bar Menu

House made sourdough, almond dukkah & olive oil (2pcs) \$4.5

Coriole marinated olives 7

Pumpkin, potato & raclette Croquettes, salsa verde (2pcs) (v) 9

Shoestring fries with chipotle mayo 10

House made Meatballs, sugo sauce, béchamel, parmesan (3pcs) 12

Zucchini ribbons, green beans, feta, black sesame,
mint (v, GF) 14

Mushroom pate, house made brioche 14

Duck parfait, truffle butter, pickled cranberries,
sour dough toast 17

Hiramasa kingfish, gribiche, salt and vinegar chicken crackling (GF,DF) 20

Paroo Kangaroo Carpaccio, saltbush, pickled kohlrabi, wasabi,
wild rice (GF,DF) 18

Reuben Burger w Fries, Pastrami, pickled onion,
chipotle mayo, cheese 18

Grass Fed Sirloin, XO sauce, tempura eggplant, snake bean, coriander (D/F) 39

Antipasto Board, Charcuterie, dips, pickles, salad, Coriole olives, pita Normal 38 Vegetarian
option 30

Desserts & Cheese

Cheese Boards with lavosh, fruit paste, fruit

2 cheeses \$18, 3 cheese \$26, 4 cheese \$34

- Shropshire Blue – Cow's milk blue cross between Stilton & Cheshire, UK
- Section 28 Lupo – Young, creamy cow's milk cheddar, Adelaide Hills
- Cremeux D-Argental – Cow's milk, soft white mould, creamy interior with a hint of mushroom, France
- Delice des Deux-Sevres - Salted charcoal coated goats' cheese, soft smooth interior, France

Lemon Curd tart, torched Italian meringue, double cream
Blueberries 15

Orange blossom, vanilla & Paris Creek fresh cream panna cotta, Green
Valley strawberries, bitter almond praline, bay leaf (GF) 15

Bourbon roasted pineapple, chocolate ganache,
pineapple sorbet, macadamia praline,
lemongrass anglaise 15

Tea & Coffee

Freshly ground Vittoria Organic Beans

Short Black, Long Black, Macchiato, Cappuccino, Flat White, Latte \$4.5

Double Espresso, Hot Chocolate \$5

Chai Latte \$5.5, Soy 50c

Affogato

Short Black with vanilla bean ice-cream 8

Add liqueur: priced per measure

A Pot of Tea 5.5

Earl Grey, English Breakfast,, Chamomile, Peppermint, Green Tea, Lemongrass and
Ginger