



## BAR MENU

Please order at the bar

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### Snack

- House made sourdough, dukkha, olive oil, aged balsamic (*vg,gfa\**) \$11
  - Dom Torzi Barossa olives & spiced hot nuts (*vg,gf*) \$15
  - Fries with chipotle aioli or tomato sauce (*gf*) \$10
  - House made black pepper beef jerky (*gf,df*) \$9

### Smaller

- Duck liver parfait, truffle butter, pickled cherries, aniseed crumb, charred sourdough (*gfa*) \$22
- Buttermilk fried chicken, chimichurri aioli (*gf*) \$16
- Spiced popcorn cauliflower, chili caramel, peanuts (*gf, df, vgn*) \$16
  - Heirloom tomato salad, fior di latte, goat's curd, olive crumb, Salsa Verde, linseed crisp (*gf*) \$22
- Chargrilled corn ribs, Korean Gojuchang mayonnaise (*gf, df,vg*) \$14
  - Stuffed Jalapeño popper (*v*) \$14

*Please Turn Over ➔*

*\* Please ensure all dietary requirements are mentioned to staff upon ordering*

## Sharing Boards

### **Antipasto board**

Charcuterie, house pickles, grilled pita bread, house made dips,  
one cheese, olives (*gfa\**) \$42

### **Cheese board**

Selection of 4 local and imported cheeses, house made lavosh,  
fresh fruit and fruit paste (*gfa\**) \$39

## Something Bigger

### **Double Beef Cheese Burger**

Max's sauce, lettuce, pickles, shoestring fries (*gfa\**) \$24

### **Slow Cooked Local Lamb Shoulder**

cucumber tomato salsa, mint & cumin yoghurt, grilled flat bread \$21

### **Plant Based Burger**

Onion jam, cheese, aioli, tomato, lettuce, potato bun, shoestring fries (*gf, vgn*) \$22

### **Salt & Pepper Baby Squid**

Shoestring fries, charred lemon, tartare sauce (*gf, df*) \$26

### **120-day Grain Fed Beef Sirloin**

Crispy new potatoes, dill, parsley & confit garlic, red wine jus (*gf, df*) \$44



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