



BAR MENU

**ST. MALO ARTISAN SOURDOUGH,
CONFIT GARLIC AND OLIVE OIL** DF, NF \$11

**MARINATED SICILIAN OLIVES SERVED
WARM** VE, GF, NF \$16

½ DOZEN COFFIN BAY OYSTERS

Natural GF, DF, NF \$6ea
or
Kilpatrick GF, DF, NF \$7ea
or
Caper Mornay NF \$7.5ea

FRIES V, NF \$12
served with aioli

**ROCKET, PEAR, WALNUT, PARMESAN
AND LEMON OIL** V, GF \$12

SPICED BROCCOLINI FRITTI V, DF, NFA \$20
with hummus

BEEF BURGER NF, DFA \$25
with bacon, cheese, lettuce, tomato, chutney and aioli

LOCAL LITTLE CREEK CHEESES V, GFA, NFA \$28
Gin Cheddar, Sapphire Blue and Smoked Cheddar, served with quince paste, walnuts and lavosh

Sweet

WHISKEY FUDGE CAKE V \$19
with vanilla bean ice cream and Bellini strawberries

PETITE FRUIT TRIO V \$19
Banana cheesecake, lemon macaron and raspberry chouchou