
BAR MENU

TASTING PLATE (SERVES 4)	\$45
Selection of the following:	
Goats Cheese & Pepperonata Parmesan Sable	
Ancho Spiced Calamari	
24 Month Aged Jamón Serrano	
Chicken, Tarragon, & Mushroom Terrine	
Lamb & Quinoa Meatballs	
SMOKED ALMONDS	\$7
Lightly Salted	
MARINATED GORDAL OLIVES	\$8
Citrus, Chili, Rosemary	
ARANCINI (4)	\$8
Roast Cauliflower, Sage, Almond, Smoked Scarmoza	
Cheese, Parmesan Aioli	
ANCHO SPICED CALAMARI	\$12
Chipotle Aioli	
BEER BATTERED QUEENSLAND PRAWNS (4)	\$21
Chili Salt, Lemon Aioli	
CHICKEN, TARRAGON & MUSHROOM TERRINE	\$15
Black Garlic Aioli, Baby King Brown Mushrooms,	
Macadamia Nuts	
CHICKEN WINGS (8)	\$13
Green Harissa Marinade, CQ Hot Sauce	
7 HERMANOS JAMÓN SERRANO	\$12
24 Month Aged	
CROQUETTES (4)	\$12
Leek, Jamón, Manchego	
LAMB & QUINOA MEATBALLS (4)	\$12
Spiced Moroccan Sauce, Persian Feta, Pistachios	
MEATBALL SLIDER	\$8
Lamb & Quinoa Meatball, Feta 'Slaw	
SHER WAGYU BURGER	\$22
Chipotle Aioli 'Slaw, Gruyère, Jalapeños, Paprika	
Onion Rings, French Fries	
FRENCH FRIES	\$9
Rosemary Salt, Aioli	

CHEESES

BLARLIATH CHEDDAR, SCOTLAND
BRIQUE D’AFFINOIS, FRANCE
BLUE D’AUVERGNE, FRANCE
Fresh & Dried Fruit, Quince Purée, Homemade Lavosh

ONE CHEESE	\$10
TWO CHEESE	\$19
THREE CHEESE	\$27