

BAR MENU

Available Tuesday - Saturday from Noon - Late

OYSTERS

Freshly Shucked Oysters, served w/ Lemon or Mignonette Dressing

Moulting Bay, Tasmania	\$4ea \$4ea
Ceduna, South Australia	
Nambucca Sydney Rock	\$5ea
Mixed Half Dozen	\$22
Mixed Dozen	\$40

BAR BITES

Smoked Chicken Liver Parfait, Coffee Cardamom Soil, Cinnamon Lavosh, Red Grape Chutney	\$14
Selection of Charcuterie for Two	\$28
Fried School Prawns, Paprika Aioli	\$14
Meat Fish Wine Burger of the Week w/ Hand Cut Chips	\$20
Hand Cut Chips or Shoestring Fries w/ Aioli	\$9
Warm Marinated Australian Olives	\$10
Caramelised Shallot Tarte Tatin, Rocket Leaves, Meredith Goat Feta	\$17

CHEESE WITH ACCOMPANIMENTS

Cropwell Bishop Stilton COWS MILK, ENGLAND

Pyengana Clothbound Farmhouse Cheddar COWS MILK, TASMANIA

Each	\$10
Both	\$18

DESSERTS

Vanilla Bean Crème Brûlée, Griottines, Liquorice Shortbread	\$15
85% Michel Cluizel Chocolate Brownie, Hazelnut, Buttermilk & Mandarin Ice Cream	\$16
Quince & Ginger Tart, Walnut Crumble, Spiced Pumpkin Ice Cream	\$15
Apples + Pears Bombe Alaska Spiced Rum & Raisin Ice Cream, Apple & Pear Teacake	\$15