

# BAR MENU

## 3 FOR \$20

- \$8 3 x Freshly Shucked Sydney Rock Oysters w Seasonal Dressing (gf)
- \$8 House Marinated Mixed Olives (gf)
- \$8 Parmesan & Thyme Polenta Chips w Truffle Aioli (gf)
- \$8 Spiced Squid w Chilli Nam Jim Sauce (gf)
- \$8 Field Mushroom & Pinenut Arancini
- \$8 5 Spice Chicken Wings (gf)

## MAINS

- \$16 Crispy Duck, Red Cabbage, Currants, Orange Segments & Pinenut Salad
- \$16 Super Food Salad w Chargrilled Broccoli, Spiced Sweet Potato, Spinach, Walnuts, Lentils, Pickled Beetroot, Goats Cheese & Lemon Dressing
- \$16 Wagyu Burger w Bacon, Beetroot, Chutney, Chipotle & Fries
- \$16 BBQ Pork Burger w Pulled Pork, Slaw, Crackling, Aioli & Fries
- \$16 Field Mushroom & Haloumi Burger W Egg Plant Chutney, Chipotle Mayo & Chips
- \$16 Chicken Schnitzel w Red Cabbage Slaw, Chips & Roast Chicken Gravy
- \$18 Bavarian Style Schnitzel w Cheese, Mustard, Chips & Roast Chicken Gravy
- \$18 Young Henry's Beer Battered Fish & Chips w Mushy Peas & Aioli
- \$20 Lamb Shank Pie w Crushed Peas, Brocolini, Carrot Puree & Lamb Jus
- \$20 Ravioli of Italian Cheeses, New Seasons Greens, Pesto, Pumpkin & Pecorino
- \$20 250 grm Sirloin Steak w Green Pepper Sauce, Chips & Fennel Slaw

## SIDES

- \$8 Rosemary Crinkle Cut Fries w Aioli
- \$8 Mixed Leaf, Walnut, Pear & Goats Feta Salad

## PUDDING

- \$13 Sticky Toffee Pudding, Butterscotch Sauce, Double Cream & Spiced Walnut Crumble
- \$13 Orange & Cardamon Crème Brûlée w Rhubarb & Strawberry
- \$13 White Chocolate Pannacotta, Cinder Toffee, Raspberries & Chocolate Sorbet
- \$20 Cheeseboard w Homemade Quince Paste & Lavosh