



## *Bar Food Menu*

### **SMALL PLATES**

Freshly shucked oysters, natural or scorched.....	5.5
Bowl of fries.....	12
Green chilli pickled mussels, waffle crisps.....	12
Miso chilli corn on the cob, shichimi pepper.....	12
Hoisin lamb buns, Szechuan pickled cucumber.....	14
Salt & pepper tofu, spring onion, garlic & chilli.....	15
Yellowfin tuna tartare, salt & vinegar rice crackers.....	15
Spanner crab & bonito toast, chives, purple shiso.....	16
Sher wagyu bresaola onion cups, grilled bread.....	16
Candied pork belly bao, pickled papaya, & red chilli.....	18
House terrine, soused shallot salad.....	22.5

### **HOT SANDWICHES**

Smoked ham, onion & cheese melt with gruyere, provolone, taleggio.....	16
Warm pastrami roll, Swiss cheese, mustard, pickles & sauerkraut.....	21
Cheeseburger, tomato, mustard, pickles, lettuce.....	22

### **PIZZAS**

Margarita - fior di latte, fresh basil & San Marzano tomato.....	16
Toolangi potato - provolone, rosemary & sweet onions.....	19
Capricciosa - shaved ham, mushrooms, olives & San Marzano tomato.....	20
Pepperoni- mozzarella & San Marzano tomato.....	22
Chilli prawns - garlic, rocket, caper & San Marzano tomato.....	22

### **DESSERT AND CHEESE**

Selection of local & international cheeses, quince, apple, lavosh.....	32
Summer berries, mascarpone cream, crisp meringue, watermelon sorbet....	15
Chocolate & orange delight, raspberry jam, streusel.....	16
Espresso martini soufflé, Kahlua ice-cream.....	16
Baked yuzu tart, crème fraiche.....	16