



---

---

## BAR FOOD

---

---

**Sweet and spicy salted nuts** \_\_\_\_\_ \$7

**House marinated wild olives** \_\_\_\_\_ \$9

**Chicken liver parfait** \_\_\_\_\_ \$15

Served with caramelised onion jam, pickles & toasted brioche

**Trio of dips** \_\_\_\_\_ \$15

A trio of our homemade dips. Served with lightly seasoned sourdough

**Bruschetta** \_\_\_\_\_ \$15

Honey-thyme roast cherry tomato bruschetta with fresh ricotta

**Mushroom arancini** \_\_\_\_\_ \$20

Sautéed mushrooms, herbed tomatoes and leek arancini served with arrabiata sauce

**Karaage chicken soft shell tacos** \_\_\_\_\_ \$20

Served on a bed of salsa, topped with spicy japanese mayo

**Bourbon pork sliders** \_\_\_\_\_ \$20

Smokey BBQ bourbon pulled pork brioche sliders with apple slaw

**Duck bao** \_\_\_\_\_ \$20

Smoked duck with chilli orange sauce, cucumber, spring onions & wonton skins

**Croque-monsieur** \_\_\_\_\_ \$18

Champagne ham, gruyere and bechamel between toasted sourdough with tomato and chilli jam. Served with potato crisps

**BBQ pork buns with chilli oil** \_\_\_\_\_ \$15

**Cheese board** \_\_\_\_\_ \$32

A quartet of cheese' served with quince, chutney, bread & lavosh

**Mixed charcuterie** \_\_\_\_\_ \$38

Served with a selection of condiments, pickles, bread & lavosh

