

BAR MENU

OLIVES & BREAD (V)	12
marinated mixed olives, grilled sourdough, whipped brown butter	
DUCK LIVER PARFAIT	20
caramelised onion relish, toasted sourdough baguette	
PACIFIC OYSTERS	5 ea
natural oysters served with shallot mignoette (GF)	
OR beer battered oysters served with crisp bacon, aioli	
CALAMARI (GF)	17
crispy fried squid, crisp capers & aioli	
MUSSELS	24
fresh mussels with garlic, white wine, basil & cream, grilled sourdough	
CRISPY FRIED CHICKEN WINGS	18
crispy tender wings, ranch style mayo salt & vinegar	
OR spicy buffalo sauce	
MOZZARELLA & TOMATO BRUSCHETTA (V)	22
selection of tomatoes, Clevdon Valley buffalo mozzarella, shallot, basil & spring onion emulsion, balsamic dressing, grilled sourdough	
<i>add smoked salmon \$4</i>	
SMOKED FISH CAESAR	22
smoked market fish, cos lettuce, croutons, shaved parmesan, BBQ'd avocado, Caesar dressing, soft boiled egg	
BEEF STEAK TARTARE	26
marinated & finely chopped eye fillet, Mount Eliza cheddar toastie, dijonnaise	
KINGFISH SASHIMI (GF)	24
marinated kale, avocado, truffle yuzu ponzu, furikake seasoning, wasabi mayo, nori chips	
BEER BATTERED CHIPS	10
aioli & ketchup	

(GF) gluten free (V) Vegetaraian (VG) Vegan