

## BAR MEALS

Available 11am - 10pm

<b>Karaage Chicken (h)</b> Kewpie mayonnaise and Shichimi togarashi pepper	15
<b>House-made Pumpkin and Rosemary Arancini (v)</b> Truffle aioli	15
<b>Fetta Stuffed Green Olives (h,v)</b> Sea salt grissini	15
<b>Lamb Madras Samosa</b> Minted labneh	17
<b>Dim Sum Selection</b> Soy sauce and sriracha	15
<b>Classic Caesar Salad</b> Cos lettuce, garlic croutons, serrano ham, shaved pecorino, cheese and soft boiled egg Add Cajun chicken 5	16.5
<b>Coconut King Prawns (h)</b> Pickled cucumber and sweet chilli sauce	19
<b>Calamari and Chips (h)</b> Rustic fries, dressed roquette greens and lime aioli	22
<b>Fish and Chips</b> Beer-battered flathead fillets, simple salad, rustic fries and tartare sauce	24
<b>Seafood Basket to Share</b> Calamari, coconut prawns, beer-battered flathead fillets, chips and tartare sauce	32
<b>Charcuterie to Share</b> Pork and pistachio terrine, Serrano ham, Wagyu bresaola, black truffle, soppressa, cornichons, toasted ciabatta and condiments	32
<b>Cheese Platter to Share</b> Australian cheeses including blue, double brie and cheddar, accompanied with lavosh, oatey jones, quince paste and grapes	24

## BURGERS AND SANDWICHES

All served with rustic fries and aioli

<b>Wagyu Burger</b> Wagyu beef, maple cured bacon, vine-ripened tomato, rocket, gruyere cheese, onion, mild mustard and BBQ sauce	24
<b>Royal with Cheese</b> Wagyu beef, maple cured bacon, pickles, American jack cheese, mild mustard and ketchup	22
<b>Club Sandwich</b> Maple cured bacon, free range egg, sliced turkey breast, vine-ripened tomato, cos lettuce, avocado, cranberry and mayonnaise	22
<b>Croque Monsieur</b> Shaved leg ham, gruyere cheese, Dijon mustard and cheese sauce	16



gf - gluten free | h - halal | v - vegetarian

\*Please note there is a 10% surcharge on Public Holidays