



BAR MENU
SERVED 12PM – 9PM

Snacks & Sharing

Hot chips w garlic aioli (v)	12
Curly wedges, sweet chilli, sour cream (v)	16
Porcini mushroom & truffle arancini - <i>black garlic aioli, spring onion</i> (3) (v)	20
Crispy chicken wings & <i>spicy house made BBQ sauce, spring onion</i> (gfa)	20
Pork riblets & <i>house made smoky sauce</i> (gf)	22
Chicken tacos – <i>slaw, coriander, pineapple & mint salsa</i> (3)	22
Prosciutto – <i>truffle brie, roasted pear, rocket, vino cotto</i> (gf)	24
Creamed Persian fetta, warmed heirloom cherry tomatoes & toasted bread (v, gfa)	24
Antipasto plate – <i>salami, prosciutto, sopressa, mixed olives, caperberries, brie, pickled chilli</i> (gfa)	34

Larger

Classic BLT – <i>Barossa bacon, lettuce, tomato & aioli on toasted ciabatta with chips</i> (gfa)	20
Reuben sandwich – <i>pastrami, sauerkraut, Swiss cheese, house dressing on rye with chips</i> (gfa)	22
Halloumi salad - <i>green mango, kohlrabi, chilli, pickled sprouts & carrots, red onion, peanuts, Thai basil, mint, coriander, tamarind lime dressing</i> (vg, gf)	24
Smoked chicken salad – <i>witlof, radicchio, apple, celery, chickpea, radish, red onion, Geraldton wax & lemon dressing</i> (gf)	24
Tempura whiting & chips, basil & caperberry aioli	28
Tuna Niçoise salad – <i>seared tuna, boiled egg, green beans, olives, anchovies, radish, potato & dressing</i>	30
Grilled Ling fish, bok choy, asparagus with sweetcorn & Pipi sauce (gf)	45
Dukkah crusted lamb rack, pickled red cabbage, pea & rivermint puree, baby turnips, cabernet jus	46

Specials – *please see staff for today's options.*

Burger of the day	22
Pasta of the day	22

Please note on Public Holidays a 15% surcharge is applied to the entire Bill.