

BAR FOOD

Smaller

Food served 4pm-9:30pm

French Fries (DF GF) Sea Salt aioli	9
Freshly Shucked Oysters (half dozen) (DF GF) Sparkling wine dressing lemon chive	30
Seasonal Vegetable Soup (DF GFO) Grilled sourdough	14
Pork Pistachio Terrine (DF GFO) House pickles Mustard Sourdough Bread	16
Arancini (3 pieces) Truffle & mushroom Parmesan	13
Pickled Octopus (DF GFO) Fennel Chilli Lemon Bread	14
Fried East Coast Calamari (DF GF) Black pepper seasoning Crispy noodle Kewpie	18
Baby Cos and Avocado Salad (DF GF) Charred Sweetcorn Cucumber Radish Avocado Mustard Dressing	18

Larger

Antipasti Platter (DFO GFO VGO) Falafel Hummus Grilled Artichokes Soy Feta Olives	18
Croque Madame Brioche Free range ham Gruyere Parmesan Cheddar Fried egg Fries	18
Cape Grim Beef sandwich Brioche Panko beef schnitzel Iceberg Lettuce Carrot Horseradish Mayo Fries	30
Robbins Island Wagyu Bolognese (DFO) Penne pasta Parmesan	32
Vegan Bolognese (DFO) Textured soy Penne pasta Parmesan	32

To Finish

Tasmanian Cheese Platter (GFO) Three cheeses Crispbreads Quince Dried fruits	29
Crème Caramel (GF) Traditional crème caramel made in-house	15
Sticky Date Pudding Vanilla ice cream Orange butterscotch	14