

## **Bar Menu**



Olives (GF, DF, V, Vg)	\$9
An assortment of olives marinated in olive oil	
<b>Terrine</b> (GF, DF)  Chicken and pork terrine served with piccalilli and cornichorns	\$18
Board to Share	
Cheeseboard (v, gfo)	\$29
Brie, aged cheddar, grapes, lavosh caramelised onion and balsamic chutney	
Charcuterie (GFO, DF)  Jamon serrano, Sopressa Salami, mortadella, olives, lavosh, Caramelised onion and balsamic chutney	\$30
Meat and Cheeseboard (GFO)	\$35



Jamon serrano, Sopressa salami, mortadella, Brie, Aged

Cheddar, olives, lavosh, caramelised onion and

balsamic Chutney

## Hot Bar Bites

<b>Mushroom Arancini</b> (Vg, V, DFO) Served with truffle aioli and parmesan	\$16
Chorizo Croquettes Served with sriarcha mayo and pickled onions	\$18
Hot Honey Popcorn Chicken (DF) Southern fried popcorn chicken tossed in hot honey	\$18
<b>Baked Brie</b> (v, gfo) Served with onion relish and lavosh	\$16
Hand Cut Chips (GF)	\$14
served with one choice from the below options: Ketchup, Sriacha Mayo, Mayo or Truffle mayo	
Substantial	
Cheeseburger sliders Beef pattie with cheese, pickles, diced white onion,	\$22
ketchup and mustard served on a milk bun. Two servings	
Chicken and Leek Vol au vent Chicken and leek served vol au vent with rocket and parmesan cheese. Two servings	\$25

