

BAR MENU



~ Patrons at The Bar are also welcome to order from the full menu ~

- SYDNEY ROCK OYSTERS (6)** *Lime Ginger Emulsion / Shallot / Chives* 28
+ Monmousseau Brut Etoile NV / Chenin blanc / Chardonnay / France
Loire \$13
- DUCK RAVIOLI (PER PIECE)** *Truffle Beurre Fondue* 13
+ Clarence House / Pinot Noir / Tas Channel Aust Tas 2018 \$18
- v STUFFED PUMPKIN FLOWERS (3)** *Diced Pumpkin / Coriander / Onion* 18
/ Cumin
+ Pinot Blanc ~ Kientzier / Pinot Blanc / France Alsace 2020 \$13
- ESCARGOT** *Walnut & Parsley Butter / Baguette* 22
+ Clos Cartaud Domain Pichot Chennin Blanc / Vouvray / Loire Valley
2020 \$13
- CHICKEN LIVER PARFAIT** *Cornachon / Onion Jam / Foie Gras Floss* 22
+ Fritz Haag / Riesling / Germany 2019 \$16
- v FRIES** *Truffle Aioli On The Side* 9
- v CHEESES THIS WEEK** *Saint Angel Triple Cream / Saint Albray Washed / . . .* 18
d’Affinois Goat / Papillon Roquefort
+ Epsilon Shiraz / Shiraz Aust Barossa 2019 \$14
- v CLASSIC VANILLA CRÈME BRÛLÉE** 18
+ Baumard Coteaux du Layon Carte d’Or’ / Chenin Blanc / France Loire
2017 \$11