

BAR MENU



~ patrons at The Bar can select either the Bar Menu OR the full menu~
~however, the bar menu is only available at the bar~
~suggested wine pairings below food items~
~only the Bar Menu is available on Wednesday nights~

- SYDNEY ROCK OYSTERS (6)** *Lime Ginger Emulsion / Shallot / Chives 28*
+ Monmousseau Brut (Chenin blanc / Chardonnay) France Loire \$16
- DUCK RAVIOLI** *Truffle Beurre Fondue. 26*
+ Clarence House / Pinot Noir / Tas Channel Aust Tas 2018 \$17
- v STUFFED PUMPKIN FLOWERS** *Diced Pumpkin / Coriander / Onion / . . . 21*
Cumin
+ Pinot Blanc ~ Kientzier (Pinot Blanc) France Alsace 2020 \$16
- v PARISIAN GNOCCHI** *Cèpe Herbed Gnocchi / Chanterelle Mushroom Cream . . 26*
Sauce
+ Gautheron (Chardonnay) France / Chablis ~ Burgundy 2020 \$20
- CHICKEN LIVER PARFAIT** *Cornachon / Onion Jam 23*
+ Fritz Haag (Riesling) Germany 2019 \$17
- v BAKED BOX CAMEMBERT** *Le Conquérant Camembert / Thyme / Garlic . . 26*
/ Green Apple / Strawberries / Crackers Baguette
*+ Domaine Pichot Clos Berger Vovray Demi Sec Chenin Blanc/
France Loire Valley 2020 \$18*
- v CHEESES OF THE WEEK** *Imported & Local 24*
+ Vintage Port \$14
- v FRIES** *Truffle Aioli On The Side 12*
- v CLASSIC VANILLA CRÈME BRÛLÉE 18**
*+ Baumard Coteaux du Layon 'Carte d'Or' (Chenin Blanc) France Loire
2017 \$13*