

Bar Menu

Smaller Dishes

Freshly shucked oysters <i>Tasmanian Pacific Oysters from Pipe Clay lagoon on ice with shallot dressing</i>	4
Soft Shell Crab Sliders <i>Brioche buns with beer battered soft shell crab avocado tomato and Sriracha mayonnaise</i>	10
Pork Belly Banh Mi <i>Crispy baguette with pork belly and pate with salad, chilli and other Vietnamese flavours</i>	11
Reuben Sandwich <i>Grilled Swiss Cheese, Corned Beef, Sauerkraut and Russian dressing on Sourdough with Dill Pickles</i>	12

Shared Platters

Salumi and Charcuterie Platter <i>Something smoked, something cured and all very cultured, our platter of artisan smallgoods, with olives pickles and hand rolled grissini</i>	14/26
Farmhouse Cheeses <i>Your choice of the finest farmhouse cheeses, something old, something soft, something smelly and something blue with ancient grain bread, quince paste and Beechworth walnuts</i>	2 cheeses 16 or 4 for 30

Bigger Dishes

Moules et Frites <i>Sea Bounty mussels steamed in wine and cream, served with French fries</i>	18
Black Pepper Crab <i>Sand Crab in the shell, wok fried with butter, black pepper and oyster sauce</i>	19
Pumpkin Tortellini <i>Roast pumpkin stuffed with mustard fruits and citrus butter, pine nuts and Parmesan</i>	20
Salt and Pepper Quail <i>Marinated quail with honey and soy, crispy fried and served with sea salt, Sichuan pepper and Five Spice</i>	19
Fish Head Curry <i>Barramundi head, crispy fried and served with yellow curry and fragrant herbs, coconut rice and cucumber pickle</i>	21
Steak Sandwich <i>Minute steak with spinach, mushrooms, onion rings and tomato jam on sour dough toast</i>	22