

Bar Menu



Garlic Bread \$12

Organic Sourdough served with Garlic Butter + Parsley

Hand Cut Chips GF DF \$14

Served with Aioli

Ploughmans Platter \$36

Selection of Cured Meats, Brie, Aged Cheddar, Marinated Olives, Grilled Chorizo + Pickled-Vegetables. Tomato Relish. Chilli Capsicum Relish.

Served with La Tartine Organic Sourdough

Gluten Free bread available \$2

Korean Fried Chicken Wings DF \$18

with a Gochujang Glaze

Szechuan Salt and Pepper Squid \$25

with Side Salad + Roasted Garlic Aioli

Wagyu Cheeseburger \$28

Wagyu Cheeseburger served on a Potato Bun with Swiss Cheese, Iceberg Lettuce, Sliced Beetroot, Barbecue Sauce + Hand Cut Chips

Gluten Free bread & Dairy Free available \$2

Wagyu Brisket Burger \$34

Served on a Brioche Bun, Slow Cooked Wagyu Brisket with Lettuce, Zucchini Pickles, Aioli, Homemade BBQ Sauce + Hand Cut Chips

Gluten Free bread available \$2

Southern Fried Chicken Burger \$28

Served on a Potato Bun. With Lettuce, Aioli, Siracha Mayo & Hand Cut Chips

Caesar Salad \$20

Baby Cos Lettuce, Croutons, Bacon, Caesar Dressing, Shaved Parmesan and Egg

Add Chicken \$10

10% Surcharge applies on Public Holidays / Menu subject to change

Gf - Gluten Free | DF - Dairy Free | V - Vegetarian | Vegan