



BAR MENU

potato wedges with sour cream & sweet chilli	9
fries with garlic aioli & tomato sauce	9
pork bao – crispy pork belly in a chinese steamed bun	11
chicken sang choi bau (x2)	12.5
bruschetta with ricotta basil cream, tomato and chilli jam	12.5
vegetarian spring rolls with iceberg lettuce and nuoc cham	12.5
steamed prawn gyoza, asian cabbage slaw and nuoc cham	12.5
mini beer-battered fish and chips	14
salt & pepper calamari, rocket and parmesan salad	15
chicken liver pate with red wine poached pears and garlic crostini	16
japanese fried chicken bites with kewpie mayo	16
salt & pepper prawns with garlic aioli and a hint of chilli	18
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	22
tasting plate – pastrami, ham, marinated olives & feta, rocket & basil pesto, grilled zucchini, honey mustard sauce and grilled ciabatta	26
chicken parmigiana – served with a simple salad and fries	27.5
cheese plate – a selection of local and imported cheeses, served with biscuits, toasted bread and quince paste	24
natural oysters	½ dozen \$24 dozen \$40
oysters kilpatrick/oyster shooters	½ dozen \$27 dozen \$46
mixed platter of bar snacks for functions and groups	50



wine of the month

2013 montevecor grenache	13
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sparkling

nv redbank emily brut cuvee	8
nv sorelle bronca prosecco	12
nv jansz nv premium cuvee	12
nv pol roger nv champagne	22

white

2015 alasia moscato d’asti	9.5
2016 o’leary walker polish hill riesling	13
2015 schloss johannissberg rotlack riesling kabinet	25
2015 rossi & riccardo pinot grigio	12.5
2016 nautilus sauvignon blanc	13
2015 tyrrell’s chardonnay	8.5
2016 vasse felix filius chardonnay	12.5

rose

2015 chateau d’or et de gueules les cimels	12.5
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red

2016 kooyong massale pinot noir	14.5
2013 montevecor grenache	13
2015 ophelia nebbiolo	16
2015 rossi & riccardo barbera	11.5
2013 yalumba the signature cabernet shiraz	20
2014 hay shed hill cabernet sauvignon	12.5
2012 fratelli shiraz	12.5