

# Bar Menu

## Small Plates

Oysters natural with mignonette	6 pcs 37   12 pcs 69
with Hendricks gin & cucumber granita	6 pcs 39   12 pcs 75
with yuzu, ponzu, Yarra Valley trout roe	6 pcs 39   12 pcs 75
Kale salad, pomegranate, pico de gallo, cracked wheat v	14
House cut fries, herb salt, house made ketchup	16
King brown mushroom, confit garlic, chives, tarragon v	16
Whipped truffle burrata, pickled pumpkin, persimmon, smoked tomato, toasted seeds, aged balsamic, basil oil v	28
Heirloom tomato & fig salad, smoked curd, nocella olive, aged sherry	25
Wagyu beef tartare, kimchi, confit yolk, toasted brioche, nori	29
King Island grass fed sirloin (180gms), house cut fries, baby cos salad, 3 peppercorn sauce	39

## Cheese selection of the day

Served with truffle honeycomb, grapes, quince, pear, lavosh

1 type 16 | 2 types 26 | 3 types 34

## Something Sweet

Sorbet of the day	15
Petit fours	12
Full dessert menu from the restaurant available on request	