

BAR SNACKS

WARMED OLIVES 8

Sautéed with Anchovy and Thyme

DUCK RILLETTES 16 & FOIE GRAS

Homemade Szechuan Pepper Brioche,
Umeboshi Sauce

LEMONGRASS CHICKEN 12 BROCHETTE

Pickled Vegetables, Kaffir Lime Mayonnaise

POTATO PAVE (V) 14

Deep-fried Layered Potato, Truffle Soya Bean
Emulsion, Chive

PORK BELLY "CHAR SIU" 14

Chinese BBQ, Pickled Mustard Cucumber,
Mustard & Apple Purée

CHEESE STICKS (V) 15

Mozzarella, Parmesan, Tomato Ginger Fondue

ANGUS BEEF SLIDER 16 "BAO"

Angus Pastrami Beef Short Rib,
Pickled Cucumber, Asian Chimichurri

DUCK BRICK PASTRY 16

Sweet Onion, Caramelized Peanut Jam,
Pickled Ginger Flower

DEEP-FRIED 16 BABY SQUID

Curry Leaf Aioli, Piment d'Espelette,
Green Lime

LAMB SHOULDER 18 CROQUETTE

Dukkah spice, Coriander Salsa Verde,
Manchego Cheese

DEEP-FRIED CHICKEN 20 MID-JOINT

Confit & Marinated in Buttermilk, Tamarind
Plum Glaze, Sour Cream & Smoked Caviars

WESTHOLME WAGYU PETIT 24 TENDER BROCHETTE

Grilled, Cambodia Red Kampot Pepper Glaze,
Coriander

FRESHLY BAKED 24 FLATBREAD

Brown Onion jam, Anchovy,
Roasted Beef Bone Marrow, Herbs

BURRATINA CHEESE (V) 26

Pickled Szechuan Vegetable & Fennel,
Toasted Brioche

CHARCUTERIE PLATTER 46

5J Pure Jamón Ibérico Ham, Wagyu Bresaola,
Coppa Ham, Olive, Pickled Vegetables

CHEESE SELECTION 42

King Island Dairy Stokes Point Cheddar Cheese,
Tasmanian Heritage Double Brie Cheese,
King Island Roaring Forties Blue Cheese

KING ISLAND DAIRY 22 STOKES POINT CHEDDAR

TASMANIAN HERITAGE 23 DOUBLE BRIE

KING ISLAND ROARING 25 FORTIES BLUE CHEESE

*All cheeses are served with muscatels,
quince paste and rye bread

3:00pm - 10:30pm (Last order - 10:00pm)

THE
SPOT

Prices are subject to 10% service charge and prevailing government taxes.