

SIDEBAR FOOD MENU

 Sidebarfoodwine

 Sidebarfoodandwine

SNACKS

Roasted Almonds	9
Toolunka Creek Olives	9
Pafritas Potato Chips	9

CHARCUTERIE

14 per 50g
- Traditional Accompaniments

Prosciutto di San Danielle, ITA

La Boqueria Morcon Picante, NSW

La Boqueria Chorizon, NSW

CHEESE

14 per 50g V
- Traditional Accompaniments

Peyton Breton Brie, FRA

Belfaux Dairy Gruyere, SWI

Dolce DOP Gorgonzola , ITA

Amour Petit Chevre, FRA

Aged Cheddar, IRE

WEEKLY SPECIALS

Monday - Burger & Beer **\$30**

Wednesday - Steak Night **\$27**

Thursday - Pasta & Wine **\$28**

10% Surcharge on Saturday & Sunday

15% on Surcharge Public Holidays

ENTREE

Bruschetta	9 e V
Pan-Seared Scallops, Cauliflower Puree, Vermouth Sauce, Chorizo, Paprika Oil	22
Trio of Sliders, Chicken Parma, Pulled Pork OR Beef	20
Lemon Pepper Calamari, Aioli (Gluten Free Avaliable)	18
Polpette (Italian Meatballs in Napoli)	20 GF
Orange Miso Tempeh, Grilled Asparagus	19 Vegan

MAINS

Putanesca Fettuccini	27 V
<i>Add Chicken</i>	5
Muschroom Risotto	29 GF
Gnocchi, Beef Ragu	36
250g Sher Wagyu Rump 9+ Marble Score	43 GF
Green Vegetables, Red Wine Jus	
Chicken Roulade, Roasted Vegetables	35 GF
Burger of the Week, Cajun Spiced Wedges	29
Stir Fry Vegetables, Tempeh	22 Vegan/GF

SALADS & SIDES

Street Corn Salad, Avocado, Lime Dressing	18 GFV
Cajun Spiced Wedges, Aioli	17

DESSERTS

White Chocolate Cheesecake	19 V
Sorbet, Ask Your Waiter For Today's Selection!	15 GF V