

# BAR FOOD

## SNACKS

Wild oysters by Ewan McAsh,  
sweet apple mignonette, lemon 4.8 each

Crisps, crackers & seeds 10

Dry roasted nuts, smoked paprika 14

Warm Alto mixed olives, preserved lemon,  
chilli and garlic 15

Sweet potato fries, sriracha mayo, sesame 12

Macadamia & cashew tahini, pickled currants 15

Blue cheese & spinach arancini,  
truffle pecorino, romesco 15

## RAW & CURED

Jamon serrano, pickled melon, basil 19

Spiced Spencer Gulf kingfish tartare, sesame 20

Cured king salmon, wilted fennel, orange, rocket 20

Smoked beef tartare, parmesan crisps 19

Ruby tuna & heirloom tomato cerviche, tostadas 20

## ROBATA GRILL PLATES

### *from the paddock* 45

Sticky glazed chicken and shiso meatballs (6),  
Mottainai lamb skewers (2), salted sheep yoghurt,  
chimichurri,

Wagyu beef rib skewers (2), toum, red onion,  
parsley

### *from the sea* 45

Bacon wrapped scallops (4), sesame & ginger

Split river prawns (2), charred lemon

Kingfish belly skewers (2), spiced green tomato relish

### *from the garden* 40

Haloumi, brocolini, lemon, garlic, oregano

King mushrooms, soy & ginger & sesame

Asparagus & baby cos, black garlic

## SWEET TREATS

Milk chocolate "truffle" mousse 15

Strawberry & ricotta Eton mess 15

Hot chocolate top soufflé and ice cream 22

Dessert tasting plate 32

Cheese plate, 3 or 6 cheese, fruit, crackers 34 / 60

Please note there is a 7.5% discretionary gratuity charge  
on all lounge table service. Sorry, no split bills.