

Bar Menu

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Snacks

Provence Boulangerie sourdough, whipped Copper Tree Farms butter,	7pp
Murray River salt (DF)* (VG)	
Candied & spiced mixed nuts, smoked sea salt (GF) (DF) (VG)	12
Mixed local olives, toasted fennel seeds, orange, lemon thyme (GF) (DF)	12
Charcuterie - De Palmer Wagyu Bresaola Local Salami	28
Seasonal Garden Pickles Grilled sourdough baguette (GF) (DF)	
Three cheeses served with house-made lavosh and accompaniments (GF)* (VG)	32
Chicken liver parfait, grapes, honey-roasted pistachio, rosemary, lavosh,	28
fruit toast (GF)*	

Substantial

Roasted beetroot terrine, whipped Danish feta, roasted hazelnuts,	28
radicchio salad (GF) (VG)	
Caesar salad, roasted free-range chicken, bacon lardon, Parmigiano Reggiano,	28
house dressing	
Pinot Gris-battered fish and chips, caper and herb aioli (GF) (DF)	30
Hot meat roll (changes daily) served with seasonal house pickles	20
Mixed leaf salad, fennel, apple, Rowlee dressing (VG) (GF)	14
Fries, roasted local garlic aioli (VG) (GF) (DF)	14
Basque cheesecake, Rowlee berry jam (GF) (VG)	19

(GF) gluten free | **(DF)** dairy free | **(VG)** vegetarian | **(V)** vegan | *altered on request

While all efforts will be made to accommodate dietary requests, we cannot guarantee that our food will be allergen free. CC surcharge of 1.7% applies to Visa/MC/Amex.

SUNDAY SURCHARGE 10%, PUBLIC HOLIDAY SURCHARGE 15%