

# CRU BAR | CELLAR

## FOOD

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Natural oysters, lime	\$4.5ea
Daily charcuterie selection, bread, pickles	\$33
Tommerup's Dairy butter, Danny's bread	\$8
Chicken liver pâté, pickled lilly pilly, grilled sourdough	\$16
Kangaroo tail croquettes	\$14
Fried pork belly dumplings, sweet hot dressing	\$18
Squid kara-age, lime	\$16
Pan-fried O Couto peppers, roasted garlic	\$13
House ceviche, pomelo, avocado, smoked chilli oil	\$22
Beef tartare, fried bread, anchovies	\$25
Cylindrica beetroot salad, orange, fennel, macadamia hummus	\$23
King Prawn spaghettini, cherry tomato, chilli, lemon, pangrattato	\$35
Roasted market fish, braised beans, sobrasada, lemon	\$37
Potato gnocchi, kale, broccoli pistou, Parmigiano-Reggiano	\$32
Char-grilled spatchcock	\$33
250g Warrill Creek Pastoral sirloin	\$35
200g Condamine Wagyu 8+ eye fillet	\$49
<i>All served with seaweed butter, watercress salad</i>	
Charred Brussels sprouts, pumpkin yoghurt	\$10
Heritage tomato, sesame, black pepper	\$12
Butter lettuce salad, mustard dressing	\$10
Chips, chipotle salt, lemon aioli	\$9
Glass House Mountains strawberry Eton mess	\$15
Warm yuzu pudding, sheep's milk labne	\$14
Hunted+Gathered Ecuadorian chocolate mousse, raspberries	\$17
Artisan cheese, conserve, crackers	\$10ea