

BAR MENU

Nuts	7
Rosemary salt & maple roasted mixed nuts [V]	
Marinated Olives	11
Assorted olives in house marinade [V]	
Cucumber on Rye	14
Rye toast, Cucumber ribbons & radish dressed in lemon, chilli flakes, sea salt, mint, garlicky labna [V]	
Prosciutto Bruschetta	14
Prosciutto Jamon Serrano, whipped French goats cheese, rocket, caramelised fig balsamic [GFA]	
Salt & Pepper Squid	19
Salt & pepper squid lightly fried served with garlic aioli	
Corn Ribs	19
Roasted corn 'ribs', gochujang & mint butter, Parmigiano Reggiano [V]	
French Fries w confit garlic aioli [V]	10
Truffle Parmesan French Fries w confit garlic aioli [V]	14

SEAS THE DAY

Sydney Rock Oysters

Choice of:

- Natural oysters / Xnipek sauce w lemon pearls / Gin infused mignonette / Kilpatrick w pancetta crumb, house Kilpatrick glaze

Half doz. **24**

Full doz. **47**

Wharf St. Ocean Platter [Chilled]

60

Oysters [4], Gin-cured cured Atlantic salmon, king prawns [4], Moreton Bay bug, gin mignonette, confit garlic aioli, lemon wedges