

◆ BAR MENU & PLATTERS ◆

Duck liver pâté w ploughmans relish, crisp crostini \$23.50

House-baked mini grain sourdough loaf \underline{w} sea salt whipped butter \$22.50

Pork belly spring roll w hoisin & sesame \$23.00

Shoestring fries w confit garlic aioli \$9.50

Seasoned wedges w sour cream & sweet chilli \$16.50

Seasonal roasted vegetable salad \underline{w} creamy feta and balsamic gastrique \$22.50

Crispy salt and pepper squid w preserved lemon aioli \$23.00

Merchant Cheese Platter for two \$32.00

Whitestone cheese selection \underline{w} pinot figs, quince paste, honeycomb, fruit & nut crostini

Patagonia Ice Cream 236ml \$10.00

Banana Split Mascarpone & Berries Vanilla & Cookies Dolce Tramontana Raspberry Sorbet Chocolate Sorbet

Please advise if you have any dietary requirements