



◆ BAR MENU & PLATTERS ◆

- Duck liver pâté w ploughman's relish, crisp crostini \$ 24.00
- House-baked mini grain sourdough loaf w sea salt whipped butter \$22.50
- Pork belly spring rolls w hoisin & sesame \$23.00
- Shoestring fries w confit garlic aioli \$11.00
- Citrus & herb marinated mixed olives w dukkah & ciabatta \$22.50
- Seasoned wedges w sour cream & sweet chilli \$18.50
- Pan fried squid, crisp leaves, radish, mung beans, chilli & coriander \$25.00
- Iceberg wedges w smoky aubergine cream & parmesan \$23.50
- Wagyu beef patty sliders w tempura jalapeno, house mustard & aioli \$25.50
- Zamora Boerewors sausage w Stone Mason Pilsner grain mustard & ciabatta \$24.50
- Grilled sourdough w smashed minted peas, grilled asparagus,
pickled fennel & lemon mayo \$23.50
- Baked Whitestone cheese wheel (50g), Ploughman's relish, & ciabatta \$24.50



Merchant Cheese Platter for two \$38.50

Whitestone cheese selection w pinot figs, quince paste,
honeycomb, fruit & nut crostini

Olivers Antipasto Platter for two \$47.50

Duck liver pâté, hot smoked swordfish mousse, Zamora cured meats,
pickles, hummus, ciabatta, crostini

Olivers Antipasto Platter for four \$85.00

Duck liver pâté, hot smoked swordfish mousse, Zamora cured meats, pickles,
hummus, Whitestone cheese, ciabatta, crostini



Patagonia Ice Cream 236ml \$11.00

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

Please advise if you have any dietary requirements