



◆ BAR MENU & PLATTERS ◆

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

House-baked mini grain sourdough loaf 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 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 w pinot figs, quince paste,
honeycomb, fruit & nut crostini

Olivers Antipasto Platter for two \$33.50

Duck liver pate, hot smoked salmon, leg ham, chorizo sausage,
pickles, ciabatta, crostini

Olivers Antipasto Platter for four \$65.50

Duck liver pate, hot smoked salmon, leg ham, chorizo sausage,
pickles, Whitestone cheese, ciabatta, 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