

{ GASOLINE party }

Bar Food Menu

Edamame *GF/DF*

Served with Ponzu (Japanese citrus sauce) fried garlic and sesame oil **\$8**

Marinated Olives *GF/DF/NF*

Toolunka Tuscan Mixed Olives marinated in lemon, garlic, rosemary eschalots and chilli **\$8**

Spiced Honey Walnuts

Walnuts roasted in honey, chilli, salt and paprika **\$8**

Dumplings *Vegan*

Bok Choy, garlic and chive dumplings with fried onion, coriander and a soy and vinegar dipping sauce

- Serve of 3 **\$8**
- Serve of 6 **\$16**

Yaki Onigiri *Vegan/GF*

Pan friend Furakaki rice balls with dried Nori, drizzled with sesame oil served with ponzu, garlic and Sriracha

- Serve of 2 **\$9**
- Serve of 4 **\$18**

Pizza *GF \$2 extra*

See board or ask staff for our weekly veggie and non-vegie specials **\$18**

Miso Eggplant *Veg*

Roasted Miso Eggplant served atop Daikon Dashi puree with sesame seeds, crispy enoki mushrooms and bonito flakes **\$20**

Spicy Larb Salad *DF/NF/GF/Vegan*

Searched Beef/Mushroom with fresh basil, mint, eschalots, roasted rice with star anise, coriander and chilli served with lettuce shells

- Mushroom (vegan) **\$18**
- Beef **\$18**

Okonomiyaki *Veg/DF/NF*

Japanese pancake with cabbage, pickled red ginger, Rice Lager batter and mayo, Sriracha and special sauce

- Vegetarian **\$20**
- Add Prawns **\$23**
- Add Pork Belly **\$23**

Beef Pie

Japanese style curried beef pie with shitake mushrooms, carrots and potato served with crisps and tomato sauce **\$20**

Farinata and Chopped Herb Salad *Vegan, GF*

Middle eastern chickpea pancake with pomegranate molasses and mint. Topped with salad of caramelised onion, confit garlic, mint, parsley, raisins, carrot and hummus **\$18**