

# BAR FOOD MENU

## Edamame (gf, df)

Served with Ponzu citrus sauce, crunchy fried garlic and sesame oil.

\$8

## Spiced Honey Walnuts (df)

Walnuts roasted in honey, chilli, salt and paprika.

\$8

## Marinated Olives (gf, df, nf)

Warmed Toolunka Tuscan olives marinated in lemon, garlic, rosemary, eschalots and chilli served with smoked salt.

\$8

## Dumplings (vegan)

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

3 = \$8

6 = \$16

## Hot Wings (10 pieces, gf)

Great for sharing. Roasted chicken wings marinated in spicy Korean gochugang, sprinkled with sesame seeds and green shallots.

\$17

## Pizzas

(Gf base \$4 on request. Vegan cheese on request)

Our meat / veg / vegan pizza options change regularly. Check the board or ask our friendly staff.

\$20



## Miso Rice Bowls (gf, vegan)

Sushi rice topped with edamame, red cabbage, carrot, nori, pickled ginger, sesame seeds served with a sesame, miso and ginger dressing. Your choice of

\$18

- marinated Portabello mushrooms (vegan)
- marinated chicken.

## Smoked Cod Pie

A classic pub-style pie of smoked cod, broccoli, hard-boiled egg, truffle oil in bechamel covered with flaky puff pastry and minted mushy peas.

\$23

## Prawn and Chorizo Roll (gf on request)

Grilled prawn and chorizo lathered with chimichurri, romesco sauce and lettuce in a famous, toasted Martin's potato bun with a side of crisps.

\$19

## BBQ Pork Ribs (gf on request)

Roasted American style pork ribs glazed in house made smoky BBQ sauce. Six per serve. Great for sharing.

\$20

## Blackbean Nachos (vegan on request)

Saucy black beans prepared with paprika, cayenne, cumin, coriander served over corn chips with melted cheese, corn and adobo salsa, pico de gallo and sour cream on the side.

\$19