

Bar Food Menu

{ THE GASOLINE *pony* }

Beetroot Pickled Egg GF/VEG

Whole pickled Egg, served with Feta cream and roasted Walnut crumble

\$8

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

Burrata NF, GF on request

Creamy Mozzarella served with Pickled Cherries, Basil oil, Fennel and Japanese Charcoal Bread

\$20

Porchetta Roll GF on request

Pork belly stuffed with granny smiths, macadamias, parmesan and lemon, served with Slaw and Apple mayo in a Japanese Milk bun

\$25

Curry Cauliflower Stack

VEG/GF/DF

Yellow curry sauce atop roasted cauliflower, pickled veggies, coriander and rice

\$20

Okonomiyaki VEG/DF/NF

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

\$20

- Add Prawns
- Add Pork belly

\$25

\$25

*Otafuku flour contains wheat, kelp, sardines and mackerel. Eggs in batter.

Dumplings Vegan

Six Bok Choy, garlic and chive dumplings served with fried garlic and a soy based dipping sauce

\$16

Pizza GF \$2 extra

See the board or ask staff for our weekly vegie or non-veg specials

\$18

Cheese Board VEG/GF on request

A selection of a soft, hard, and blue cheeses served with fig paste and crackers

\$30

Spicy Larb Salad DF/NF/GF/Vegan

Seared Beef/Mush with fresh basil, mint, eschallots, rice roasted with star anise, coriander and chilli served with lettuce shells

\$17

- Mushroom
- Beef

Yaki Onigiri GF/Vegan

Pan fried Furakaki Rice Balls with dried Nori, drizzled with Sesame oil served with Ponzu, garlic and Sriracha

\$18

Four Cheese Toastie GF on request

- Stuffed with 4 cheeses (veg)
- Add Chorizo

\$17

\$19