



## Bar Menu

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|---|----|
| Steamed Duck Bun   Lemongrass   Chilli   Coconut (ea)                                   | 9  |
| Mac + Cheese Croquettes   Sauce Gribiche (4)  | 17 |
| Mooloolaba Prawn Spring Roll   Sweet Chilli Relish (2)                                  | 12 |
| Crispy Barramundi Taco   Corn Salsa   Chilli   Avocado   Coriander Cream (2)            | 18 |
| Rangers' Valley Wagyu Slider   Zuni Pickles   Monterey Jack   Tomato Relish + Mayo (ea) | 9  |
| Tempura Pumpkin Flowers   Romesco Sauce   Black Olive (4)                               | 16 |
| Porcini + Fontina Arancini   Tarragon Aquafaba (4)                                      | 16 |
| Chips   Herb Salt   Chipotle Aioli  | 10 |

### Cheese

**Paysan Breton L'Original Brie** | *Brittany France*  
Luxurious and creamy, with a unique earthy flavour.

**Valdeón Blue Cow + Goat Milk** | *León Spain*  
Wrapped in dried maple and walnut leaves. The flavour is mildly spicy and salty with a buttery texture.

**West Country Farmhouse Cave Aged Cheddar** | *Dorset England*  
This cloth bound cheddar cheese has been matured in natural caves which helps to give it a characteristic sweet and earthy finish.

Selection of Two: 24

Selection of Three: 35

All Cheeses are served with:

Quince Paste | Dried Pear | Honey | Walnut Bread | Lavosh

(Please note we are a cashless venue)