



Bar Menu

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)