

## bar nosh

ARANCINI - CHEFS DAILY PRODUCE - SMOKED AIOLI - 14

DIRTY POTATOES - PARMESAN- JALAPEÑOS- RANCH - 14 (GF)

STICKY LAMB RIBS - SWEET & SOUR GLAZE- CHARRED LIME - 18

DUCK PATE - RED ONION JAM - WARM BAGUETTE - 14 (GFO)

SALT & PEPPER SQUID - NERO AÏOLI - WATERCRESS SALAD - 19

VEGETARIAN FRITTATA - WARM ASPARAGUS SALAD - PRESERVED LEMON - LABNE - 21 (GF)

GRILLED ASPARAGUS & COURGETTE - FETA - SESAME SEED -ROCKET - 15 (GF)

PUB FRIES - 10 W/-SMOKED AIOLI

1841 PLATE - CHEFS CONDIMENTS - GRILLED PRAWN & CHORIZO SKEWER - BEETROOT HUMMUS - VEG FRITTERS CHILI - PARMESAN TURKISH BREAD - 29

## bread n common

STEAK SANDWICH -25 (GFO)

CHEDDAR - TOMATO - BACON JAM - BEETROOT - LETTUCE - SMOKED AIOLI - FRIES

CHICKEN BURGER - 21 (GFO)

TEXAN SMOKED CHICKEN - CHEESE - TEXAN SLAW - RANCH SAUCE - FRIES

MUSHROOMS ON TOAST- 18

SPINACH - HERBS - HALLOUMI - PESTO - HOUSE BREAD

WAGYU BURGER - 28

WAGYU CHARCOAL BUN - BACON - CHEESE - PICKLES - TOMATO CHUTNEY - FRIES

## sweets & cheese

ICED APPLE PIE BRULEE, APPLE CINNAMON SYRUP - \$11

CHOCOLATE RASPBERRY TRUFFLE SLICE, CRÈME FRAICHE ICE CREAM, RASPBERRY CHAMPAGNE SAUCE (GF) - \$12

RHUBARB & BERRY CRUMBLE, VANILLA GELATO - \$12

WARM LEMON & WHITE CHOCOLATE PUDDING, VANILLA BEAN ANGLAISE, LEMON CURD, BLOOD ORANGE MARSHMALLOW - \$13

TWO SCOOPS GELATO 9.5

CHOOSE : VANILLA, COFFEE, CHOCOLATE, STRAWBERRY  
SERVED WITH HOUSE-MADE HONEYCOMB

OUR BEST CHEESE:

ONE CHEESE- 14 TWO - 19 THREE - 26

(MAFFRA CHEDDAR, DOUBLE BRIE OR BLUE)

ALL SERVED WITH FRUIT TOAST, CRISPBREADS, QUINCE PASTE & FRESH APPLE

one bill per table - atm in foyer - available 11am onwards

