

NEW Year's

NEW YEARS EVE | TUESDAY 31ST DECEMBER 2024

BAR MENU

Wagyu Beef Sliders - \$18

cos lettuce, tomato, onion, cheese, burger sauce and chips (nf)

Satay Chicken - \$21

homemade peanut sauce, dressed slaw, coriander,
mint and chili (df, gf)

Crispy Fish Tacos - \$19

avocado cream, relish, pickled red onions, baby gem,
soft floured wraps (nf)

Roasted Cauliflower and Eggplant Taco - \$16

avocado, lime, chipotle, tomato salsa (df, nf, vgn)

Fried Lamb Ribs - \$25

smoked babaganoush, chimichurri and chili (nf)

Salt and Pepper Squid - \$18

smoked mayonnaise, hot green peppers, ginger and garlic (df)

Bowl of Fries - \$12

with garlic aioli and rosemary salt (gf, nf, v)

Charcuterie Board for Two - \$27

locally sourced cold cuts, duck liver parfait, aged cheddar,
condiments (nf)

Dietary requirements key: (DF) dairy free (GF) gluten-free* (NF) nut-free* (V) suitable for vegetarians (VGN) vegan

*although this dish is prepared with gluten-free or nut-free products, we cannot guarantee 100% gluten-free or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. Please inform your coordinator of any guests with severe allergies so that an appropriate meal can be prepared for them.