



◆ BAR MENU & PLATTERS ◆

Duck liver pâté w ploughman's relish, crisp crostini \$23.50

House-baked mini grain sourdough loaf w sea salt whipped butter \$22.50

Pork belly spring roll w hoisin & sesame \$23.00

Shoestring fries w confit garlic aioli \$10.50

Seasoned wedges w sour cream & sweet chilli \$17.50

Iceberg lettuce, olive mayo, parmesan, crispy capers \$22.50

Crispy salt and pepper squid w preserved lemon aioli \$23.00



Merchant Cheese Platter for two \$36.00

Whitestone cheese selection w pinot figs, quince paste, honeycomb, fruit & nut crostini

Olivers Antipasto Platter for two \$39.50

Duck liver pate, hot smoked salmon, leg ham, chorizo sausage, pickles, ciabatta, crostini

Olivers Antipasto Platter for four \$78.50

Duck liver pate, hot smoked salmon, leg ham, chorizo sausage, pickles, Whitestone cheese, ciabatta, crostini



Patagonia Ice Cream 236ml \$11.00

Banana Split - Mascarpone & Berries - Vanilla & Cookies - Dolce
Tramontana - Raspberry Sorbet - Chocolate Sorbet

Please advise if you have any dietary requirements