

# Bar Menu

## Snacks

Olives **\$12**

Smoked Trout Caviar, Cucumber, Sour Cream **\$20**

Aunty Rinn's Porcini Custard Egg, Burnt Onion, Chive **\$10**

## Pizzettas

Smoked Salmon, Dill Cream, Capers **\$16**

Fresh Tomato, Parmesan, Margherita **\$14**

Ricotta Rosemary, Gorgonzola Dolce, Monzarella **\$16**

## Dessert

Charred Alaska **\$15**

Our Banana Ice Cream, Baked Italian Meringue, Butterscotch, Banana Bread

Add on Our Flambe Blend **\$6**

Black Gate Dark Rum, Spiced Rum, Banana Eau De Vie

## Cheeses

All Served With Sourdough, Sour Crisp Bread & Rosemary Honey

Bouche D'Affinois

Double Brie Cream, Pélussin France, House Dried Muscatels **\$15**

St Agur

Double Cream Blue, Auverne France, Local Pear **\$16**

Manchego

Sheep's Milk Semi Firm, Cuenca Spain, Quince Paste **\$10**