

Enjoy daily from 3PM – 10PM

Small Plates



Sydney Rock Oysters GF, DF, H 36

*Pambula oysters, cucumber and dill granita, green apple and jalapeno salsa
half dozen per serve*

Harissa Prawns H 26

Burnt lemon yoghurt, saffron honey glaze

Pork Belly Bites 25

Gochujang caramel, house-made pickled daikon, kimchi

Octopus & Chorizo Skewers 24

Smoked paprika emulsion, chef's special chimichurri, pomegranate salsa

Bloody Mary Prawn Tacos 21

Apple slaw, fermented chilli mayo

Native Australian Lemon Myrtle & Barramundi Spring Rolls DF, EF, H 20

Sweet chilli sauce

Shitake & Buffalo Mozzarella Arancini V, EF, H 20

Truffle aioli

Salt & Pepper Squid H 19

Chef's secret spice mix, lime aioli

Nashville Chicken Wings H 18

Dill pickle ranch

Scorcher Chicken Tenders H 16

Jalapeno ranch

Spinach & Onion Bhaji V, GF, DF, H 15

House spices, coriander chutney

V: Vegetarian | VG: Vegan | GF: Gluten-Free | DF: Dairy Free | EF: Egg Free | H: Halal

Whilst we will endeavour to accommodate all requests, due to the nature of our kitchens, we cannot ensure all dishes will be free from allergen traces.

BAR30
&
Bistro