

BAR MENU

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## BITES

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AUSTRALIAN OLIVES 9  
house marinated (V, GF)

SPICED ROASTED NUTS 7  
almond, cashew, peanut, house spice mix (V, GF)

RUSSELL ST DIPS 13  
parsnip skordalia and Persian feta, spiced carrot with cumin and chilli, Turkish bread (V)

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## CHARCUTERIE & CHEESE

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CHARCUTERIE PLATE 18.5  
jamon serrano, kangaroo salami, casalingo salami, fig + apple chutney,  
house-made bread

CHEESE PLATE 18.5  
selection of three imported & Australian cheeses, dried fruit, quince paste, lavosh (V)

ENJOY A CHARCUTERIE OR CHEESE PLATE DURING  
INTERVAL BY PRE-ORDERING PRIOR TO THE SHOW

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## SMALL PLATES

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DUCK TERRINE 13.5  
confit duck leg terrine, pineapple and rosella chutney, brioche

SYDNEY ROCK OYSTERS (4) 16  
with Venetian dressing (GF)

SLOW COOKED LAMB SHOULDER 18  
hummus, pine nut, spiced tomato relish, Turkish bread

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## STONE BAKED PIZZA

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SHAVED JAMON SERRANO 17.5  
nduja cacciatore, sweet red onion, mozzarella

GRILLED ZUCCHINI 16.5  
salsa verde, salted ricotta, rocket (V)

TRUFFLED MUSHROOM 16.5  
mozzarella, portobello mushrooms, tallegio, truffle paste (V)