

# BAR MENU

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## BITES

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### ORGANIC RYE + SOURDOUGH 8

*local olive oil, Egyptian dukkah (V)*

### AUSTRALIAN OLIVES 9

*house marinated (V, GF)*

### SPICED ROASTED NUTS 7

*almond, cashew, peanut, house spice mix (V, GF)*

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## SMALL PLATES

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### RUSSELL ST DIPS 13

*muhumbara, butternut squash tahini, Turkish bread (V)*

### HAM HOCK TERRINE 13.5

*mustard pickles, crackling, sourdough*

### SYDNEY ROCK OYSTERS (4) 16

*finger lime + chardonnay vinegar dressing (GF)*

### BAKED PORCINI MUSHROOM GNOCCHI 15.5

*truffle, asiago, taleggio + fontina bechamel (V, GF)*

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## STONE BAKED PIZZA

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### SHAVED JAMON SERRANO 17.5

*rocket, pecorino, olives*

### CARAMELISED RED ONION 16.5

*spinach + basil pesto, feta cheese (V)*

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## CHARCUTERIE & CHEESE

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### CHARCUTERIE PLATE 18.5

*jamon serrano, nduja, casalingo salami, fig + apple chutney, sourdough*

### CHEESE PLATE 18.5

*selection of three imported & Australian cheeses, dried fruit,  
quince paste, lavosh*

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