

# Bar menu

**Available from 12 noon till closing** 

#### Manuka Smoked Marinated Olives (Vegan, DF, GF) \$15

Artichokes, sun kissed tomatoes, rosemary, olive oil

Cheese Chili Toasties (Veg, GFOA) \$15 Aged cheddar cheese, chili jam, scallion, tomato sauce

### Prawn Tempura (SF, S) \$18

Honey mustard glaze, sesame seeds, sweet chili dip

Duke's Mighty Beef Burger (GFOA) \$26 180 Gms brisket patty, melted cheddar, grilled onion, dill pickles

## Chicken Club Sandwich (VOA, GFOA) \$26

Pulled chicken, aioli, romaine, toasted white bread

### Grazing Platter Vegetarian (D, N) \$35

Pickled vegetables, marinated olives, artichokes, eggplant cheese bites, assorted dips, Grapes, chickpea falafel

### Grazing Platter Non Vegetarian (D, N) \$39

Assorted smoked meats, relish, pickled vegetables, assorted dips, scotch eggs, cheese selection, water crackers, grapes

V-vegetarian N-nuts D-dairy SF-shellfish A-alcohol GF-gluten free VOA-vegetarian option available GFOA-gluten free option available

Please advise staff of any dietary requirements prior to ordering. While our staff will take all reasonable efforts to accommodate any dietary requirements, we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers.