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ENTREE

MOUNT ZERO WILD OLIVES 23
focaccia

PACIFIC OYSTERS 32
mignonette

ORA KING SALMON GRAVLAX 38
Pepe Saya crème fraiche, pickles and baguette

HANDCRAFT BURRATA 26
heirloom tomato, cured melon, oregano

COBB SALAD 29
poached chicken, bacon, egg, avocado, lettuce, tomato,
shallot and roquefort dressing

SOUTHERN FRIED CHICKEN 30
blue cheese sauce

The Bar

MAINS

PUMPKIN AND SAFFRON GNOCCHI ALLA SORRENTINA 32
napoletana, buffalo mozzarella, basil

PRAWN AND BLACK PEPPER LINGUINE 38
cherry tomatoes, chilli, garlic, olive oil

HALF ROASTED BANNOCKBURN CHICKEN 48
green goddess, haricots verts, lemon oil

PAN FRIED BARRAMUNDI 49
kelp butter

O'CONNOR SCOTCH FILLET 56
Café de Paris, beer battered fries

M E N U

CLASSICS

THE BAR CHEESEBURGER 30
wagyu beef, bacon, pickles, onion, fries

CLUB SANDWICH 30
chicken, bacon, egg, lettuce, tomato,
tarragon mayonnaise, fries

TO SHARE

CHARCUTERIE BOARD – CHEF'S SELECTION 52
cured meats, pickles, crackers

The Bar

SIDES

INSALATA MISTA, SHARP LEMON DRESSING 16

BROCCOLINI, LEMON EVO OIL 16

COPPERTREE MASH POTATOES 16

TRUFFLE FRIES AND PECORINO 18

DESSERT

CHOCOLATE LAVA CAKE, KUMQUAT, HOUSE SORBET 26

APPLE TARTE TATIN, VANILLA BEAN ICE CREAM 26

PETIT FOURS 26

ARTISAN CHEESE PLATE 32