



## Bar menu

<i>Natural Australian Oysters, Lime, Fermented Chilli, Ginger Soy</i> <b>gf df</b>	15/27/48
<i>House Croquettes (Ask our staff for today's selection)</i>	8
<i>Coal Roasted King Brown Mushroom Skewers, Goma Dare, Furikake</i> <b>v gf df</b>	12
<i>Kangaroo Tartare, Fermented Chilli, Egg Yolk, Wattle Seed, Sourdough</i> <b>df</b>	14
<b>"The Malt Baller Board"</b> (Ask our staff for today's selection)	39
<i>Tasmanian Ocean Trout Sashimi, Granny Smith, Daikon, Wasabi</i> <b>gf df</b>	22
<i>Nepalese Fried Brisbane Valley Quail, Smoked Yoghurt, Stone Fruit, Curry Leaf</i> <b>gf dfor</b>	21/39
<i>BBQ Pork Baos, Coriander, Peanut, Pickled Carrot, Burnt Apple Hoisin</i> <b>df</b>	18
<i>Broccoli Wontons, Black Vinegar, Macadamia, Farm House Cheddar</i> <b>v dfor</b>	21/35
<i>Spanner Crab, Heirloom Tomato, Silken Tofu, Fried Bread, Orange Kosho</i> <b>vor gfor df</b>	24
<i>Wagyu Brisket Sandwich, Onion Jam, Black Garlic Truffle Mayo, Beetroot, Fries</i> <b>df</b>	25
<i>Halloumi &amp; Soba Noodle Salad, Broccolini, Pickled Mushroom, Seaweed Dressing</i> <b>v dfor</b>	24
<i>Korean Fried Chicken Burger, Cucumber Pickle, House kimchi, Chilli Mayo, Fries</i>	25
<i>Mirbelia Organic Greens, Pecan, Maple Mustard Dressing</i> <b>v gf</b>	10
<i>Fries, Sambal Aioli, Togarashi &amp; Lime Salt</i> <b>v gf df</b>	12
<i>Mango Gelato, Black Rice Pudding, Lychee, Peanut</i> <b>gf df</b>	14
<i>Chocolate Torte, Double Cream, Yuzu, Honeycomb</i> <b>gf</b>	15
<i>Coconut Leche Flan, Stone Fruit, Macadamia</i> <b>gf df</b>	15