

# BAR MENU

## BAR FOOD

BRUSCHETTA: grilled bread, josper roasted tomatoes, cantabrico, spanish anchovies, e v o oil	4.5
OLIVES: marinated olives, garlic, e v o oil (GF)	7.5
ARANCINI: filled with bolognese & green pea	8.5
JOSPER WINGS chicken wings, josper roasted, salt flakes, pepper, seasoned with garlic and rosemary salt (2 p.c) (GF)	7
CHIPS: parmesan and herb beer battered chips	9
POLENTA CHIPS: polenta chips with rosmory, sage and garlic & a smoky eggplant and paprika aioli (GF)	12
PORK RIBS: josper grilled pork ribs marinated in balsamic and ginger served with pickled chilli & coriander (GF)	15.5
SALUMI MISTI: a selection of cured meats with grilled bread and grissini	20
SALUMI AND CHEESE PLATTER: a selection of cured meats, local & imported cheeses, grilled bread & grissini	20

**NO SPLIT BILLS**

**PLEASE LET YOUR WAITER KNOW OF ANY ALLERGIES**

**A 15% SURCHARGE ON ALL PURCHASES APPLIES ON PUBLIC HOLIDAYS**



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