

WINE BAR

Food and wine pairings enhance the flavour of both the food & beverage. Our chef has created dishes & hand selected wines to match to provide the perfect experience for any taste.

EAT

AZKA ARTISAN LOAF

.....♦ served with honey butter and thyme 16

BAKED TURKISH BREAD

.....♦ house dip, marinated olives 22

LIVE OYSTER, SHUCKED TO ORDER

.....♦ Kilpatrick 5.5

Natural with mignonette 5

CHARRED OCTOPUS

.....♦ white bean pure crispy tapioca chorizo,
red wine syrup 22

PRAWN DUMPLINGS

.....♦ served with a soy ginger broth 24

STICKY PORK BELLY BITES

.....♦ toasted sesame, green onion 18

CHEESE BOARD FOR 2

.....♦ Soft hard and blue cheese, trail mix, crackers, house dip,
quince paste. 35

DELI BOARD FOR 2

.....♦ Cured Meats, pickled veg, sourdough, herb pesto 40

DRINK

.....♦ PHILIP SHAW PINOT GRIS

.....♦ DEVIATION ROAD SAUVIGNON BLANC

.....♦ STORM BAY SPARKLING

.....♦ ROBERT OATLEY CABERNET SAUVIGNON

.....♦ CREDARO KINSHIP CHARDONNAY

.....♦ HENTLEY FARM REISLING

.....♦ MARGAN MERLOT

.....♦ PENFOLDS BIN 28 SHIRAZ