

BAR FOOD MENU

SNACKS | 14

PINK SALT ALMONDS WARM GREEN OLIVES SWEET POTATO FRIES
CHILLI HUMMUS STEAMED EDAMAME TRUFFLE HONEY GOATS CURD

SYDNEY ROCK OYSTERS

by Appellation

Served with fresh lemon, white balsamic & verjus dressing

6 | 38 12 | 74

SIGNATURE STANDS

Designed to be enjoyed by 2 - 4 guests

O BAR TAPAS STAND | 85

*Includes breads, hummus, goats curd
+ your choice of 3 small plates*

SEAFOOD TASTING TAPAS | 95

*Salmon caviar, tuna tartare, oysters, King crab,
chilli prawn salad, seared scallops*

CHARCUTERIE & CHEESE | 75

*Shaved Mortadella, Jamon, Wagyu Bresaola
3 ripe cheeses, garnishes & breads.*

DESSERT INDULGENCE | 65

*Bacardi 8 'Baba' lemon cream, berry 'sorbetto',
milk, white & dark chocolate, roasted pineapple,
hot churros with espresso butterscotch*

SMALL PLATES

SEARED SCALLOPS | 22

Pomegranate, mint, hazelnut cream

TUNA TARTARE | 20

Cold pressed lemon oil, jalapeño

POLENTA & PARMESAN FRITTERS | 19

Scorched pepper romesco

TOMATO BREAD | 19

Burrata cheese, black olives, basil

KATSU SPICED COD BITES | 20

Pickled radish salad, mayo

ROAST PUMPKIN & FETTA DUMPLINGS | 20

Coriander pickle

SESAME PRAWN & CRAB TOASTS | 24

House fermented chilli sauce

SWEET GLAZED PORK BELLY | 22

Roasted pineapple, coriander

BUTTERMILK CHICKEN DRUMETTES | 20

Sour cream, sweet harissa

RICE CRUSTED CHILLI SQUID | 20

Royal soy & lime dipping sauce

FOIE GRAS PARFAIT | 24

Salted sour cherry, brioche toast

STEAK TARTARE | 24

Fried sweet potatoes, mustard, pickles

*We care about your dietary needs. Please notify staff of any food allergies.
Please note an optional 7.5% gratuity charge will be added to the final bill.*