

BAR MENU

TAPAS STANDS

Designed to be enjoyed by 2 - 4 guests

O BAR SIGNATURE TAPAS STAND <i>Selection of housemade breads & dips, tuna crudo, mozzarella milk buns, ocean trout rillette</i>	90	TASTE OF THE SEA SHARING STAND <i>East 33 rock oysters (4), tuna crudo, spanner crab, king prawns, grilled scallops, salmon caviar & fresh bread</i>	160
CHARCUTERIE & CHEESE STAND <i>Selection of meats & cheeses, pickles, pastes & breads</i>	98	O BAR SIGNATURE DESSERT STAND <i>Selection of nitro desserts, ice creams & sorbets</i>	65

SNACKS & SMALL PLATES

WARM MARINATED GREEN OLIVES	14
SPICED HONEY ROASTED NUTS	14
EDAMAME, KOMBU SALT, TOGARASHI	16
SWEET POTATO FRIES, SRIRACHA MAYO	18
SHOESTRING FRIES <i>Truffle cheese, truffle hot sauce</i>	18
PREMIUM GRADED ROCK OYSTERS <i>Fresh lemon, aged mirin & finger lime mignonette</i> <i>Add oscietra caviar 12 each</i>	8ea
YELLOWFIN TUNA CRUDO (2) <i>Ponzu, golden sesame, crispy sushi rice</i>	28
ORTIZ ANCHOVY CROSTINI (2) <i>Apple, chives, crème fraîche</i>	24
LAMB & HARISSA EMPANADAS (2) <i>Lime & mint yoghurt</i>	24
MOZZARELLA MILK BUNS (2) <i>Housemade mortadella, green olive</i>	26
CHARRED SWEETCORN FALAFEL <i>Organic hummus, garlic roti, labneh, chilli oil</i>	32
OCEAN TROUT RILLETTE <i>Salmon caviar, pickle cucumber, grilled sourdough</i>	34
SMOKED DUCK PANCAKES <i>Roasted duck breast, hoisin, cucumber, shallot,</i> <i>6 pancakes</i>	42

LARGE PLATES

WAGYU CHEESEBURGER <i>American mustard, pickles, jack cheese & fries</i>	38
CASARECCE PASTA 'CACIO E PEPE' <i>Reggiano, pecorino, burrata, butter & black pepper</i> <i>Add smoked speck 10</i>	38
BUTTERMILK FRIED CHICKEN <i>Grilled roti bread, lettuce, pickled chillis, garlic mayo</i>	36
MISO GLAZED SALMON <i>Charred wombok, black garlic mushrooms, sesame</i>	44
MINUTE STEAK <i>Grass-fed rump, confit garlic & pink pepper butter, chimichurri, fries</i>	48
ROCK LOBSTER RAVIOLI <i>Flaked crab meat, wilted greens, saffron & tomato broth</i> <i>Add oscietra caviar 25</i>	68

SWEETS & CHEESE

ICED MANGO PAVLOVA <i>Passionfruit curd, coconut cream</i>	24
VALRHONA CHOCOLATE TART <i>Vanilla double cream, cherry sorbet</i>	26
PREMIUM CHEESE PLATE <i>Selection of five ripe cheeses, housemade chutneys, jams & crisp breads</i>	65
HAND-MADE PETIT FOUR PLATE <i>70% andoa noir & dulce de leche,</i> <i>40% jivara golden honeycomb rocks</i>	24

Please notify staff of any allergies you may have.

A 10% staff gratuity will be added to the final bill (Monday - Saturday). A 15% surcharge applies on Sunday and public holidays. All card transactions incur a 1% surcharge.