

# BAR MENU

<b>Crispy Pork Chicharrones</b> DF	
Master stock poached pork belly, ponzu, spiced salt, herb slaw	16
<b>Beer Battered Curry Chips</b> V	
Japanese curry sauce, cheese	12
<b>Chicken Wings</b> DF, NF	
Sticky chili glaze, szechuan, sesame	14
<b>Haloumi Chips</b>	
Spiced fried haloumi, lemon	12
<b>Chef's Croquettes</b>	
Chef's choice of Spanish style croquettes	12
<b>Calamari</b>	
Salt and pepper, yuzu mayo	19
<b>Popcorn chicken</b>	
House smoked BBQ sauce	13
<b>Beer Battered Chips</b> DF, GF	
Kewpie mayo	8
<b>Charcuterie Plate</b> DF, NF	
Salami, prosciutto, bresola, house pickles, lavosh	18
<b>Cheese Board</b>	
Grilled Barossa baby berts brie, warrnambool cheddar, tarragon river shadows of blue	18
<b>Pork Sando</b> DF	
Kewpie mayo, kimchi, beer battered chips	18
<b>Chicken Sando</b> DF	
Kewpie, tonkatsu sauce, beer battered chips	18
<b>Beer Battered Fish Sando</b> DF	
Kewpie tartare, pickles, lettuce, beer battered chips	18
<b>Haloumi Sando</b>	
Miso mayonnaise, tonkatsu sauce, beer battered chips	18
<b>Beirne Burger</b>	
Black Onyx beef patty, truffle mayo, swiss cheese, caramelised red onion, lettuce, milk bun, pickles, beer battered chips	22
<b>Ramen</b> DF	
Pork tonkotsu broth, noodle, soy egg, cha shu pork, pickles	14
<b>Fish &amp; Chips</b> DF	
Fresh beer battered fish-of-the-day, kewpie tartare, beer battered chips and lemon	20
<b>Crab and Clam Linguine</b>	
Crab, clam, cherry tomato compote, parsley	24
<b>Quinoa Salad</b> GF, DF	
Quinoa, crispy tofu, broccolini, mixed herbs, lemon vinaigrette	18
<b>Sashimi Salad</b> GF, DF	
Fresh sashimi, watercress, sesame dressing, radish, pickled ginger	24

SHARE PLATES!

