

BAR BITES MENU

Small Plates

House Spiced Nuts Smoked almonds, spiced cashews (V,GF)	12
Warm Ciabatta Rosemary-infused EVOO, garlic-parmesan emulsion (V) <i>Add on Mushroom Pâté (V)</i>	14 4
Truffle Fries Italian black truffle, Parmesan, garlic emulsion (V)	14
Crab on Brioche Two pieces of golden toasted Brioche, blue swimmer crab, pickled cucumber & onion, tobiko, chive, shichimi (NF)	20
Golden Pumpkin Arancini Sundried tomato pesto, vegan feta, crispy kale, herb oil (GF, VG, NF)	19
Yellow Fin Tuna Creamy ajo blanco topped with pickled chilli and toasted pepitas (GF)	24
Gochujang Cauliflower Crunch Cauliflower bites with slaw (NF)	19
Flame Grilled Octopus & Prawn Watermelon Gazpacho, Mango Capsicum Salsa, Herbs (GF,NF)	23
Sticky Glazed Pork Three pieces of Korean glaze pork, puffed rice, Sancho Pepper, nori powder (GF)	21
Chilli-Lime Charred Chicken Skewers Two pieces of chargrilled chicken, fresh herbs, Parmigiano Reggiano, garlic emulsion, fresh greens (GF, NF)	23
18K Charcoal Sliders (2pcs) Two pieces of Angus beef patty, melted cheese, onion jam, mustard aioli, ketchup, pickle, charcoal brioche (NF)	22
Aromatic Beef Skewers (2pcs) Aromatic beef Skewers, peanut sauce, peanut crumb, coriander, chilli oil (GF)	22
Sesame Crunch Tofu Served with fresh slaw and wasabi sesame dressing (V, VG)	20

Stone Baked Pizzas

Served on a 12 inch tomato base

Classic Margherita Pizza Fior di latte mozzarella, fresh basil	24
Truffle Mushroom & Potato Pizza Mozzarella, sliced Potato, Mixed Mushrooms Truffle oil (V,NF)	26
Buffalo Chicken Pizza Buffalo Chicken, Mozzarella, Red Onion, Ranch (NF)	27
'Nduja Stracciatella & Hot Honey Pizza Italian Nduja Sausage, Mozzarella, Stracciatella, Basil, Hot Honey (NF)	28
Garlic Prawn Pizza Prawn, Garlic Chili Oil, Mozzarella, Parmesan (NF)	28

Dessert

Stone baked Pistachio & Nutella Pizza Creamy pistachio sauce, warm Nutella, fresh berries, pistachio crumbs, mascarpone cheese (V)	18
Apple éclair Cinnamon Apple filling, Custard mousse, Apple Gel, caramel, spiced Crumb (V)	18

The 18K Grazer Pepper mortadella, Jamon Serrano, warm ciabatta, muscatels, balsamic beet relish, pickled vegetables, truffle brie, Chèvrano, goats' cheese, artisan lavosh	56
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Our menu is subject to change based on supplier availability. A 15% public holiday surcharge applies.

GF - Gluten Free NF - Nut Free VG - Vegan V - Vegetarian

We only serve Australian Seafood

