

WINE BANK

on view

Entrée

Warm Salted Edamame: The perfect wine bar snack \$6 V VE GF

Warm Mount Zero Olives: Mount Zero Olives \$8 V VE GF

Taiwanese Popcorn Chicken: Crispy fried chicken thigh pieces with aioli dipping sauce \$15 GF

Potato Prawns: Potato wrapped prawns with lettuce to wrap, deep fried & delicious \$14 GF

Saganaki: Preserved lemon, pine nuts & parsley \$15 V GF

Chicken Liver Pate: House made lavosh & bread \$16

Exotic Mushroom Pate: Mushroom, onion, & herbs, served with house made lavosh & bread \$14 V

Ortiz Spanish Sardines or Anchovies: With petit salad of marinated red onion, capers, parsley and chargrilled sourdough \$17

Bowl of Chips: Chips served with aioli \$9 V GF

Charcuterie Board: Cured meats, house pickles, & house made bread \$15

Cheese Board: Your choice of Le Dauphin Double Cream Brie, Saint Agur Blue, West Country Cheddar 50 gram serve & house made lavosh \$14 V

Cashew & Basil Pesto: With our house made lavosh \$12 V VE

Traditional Italian Style Meatballs: Traditional house made meatballs served in rich Napoli sauce with our chargrilled house made bread \$16

White Anchovies & Roasted Capsicum Bruschetta: White anchovies and roasted capsicum \$11

Mushroom & Truffle Bruschetta: Roasted marinated mushrooms, spring onions, truffle oil \$11 V

Rare Roast Beef Bruschetta : Rare roast beef & "Hilbilby" fermented mustard cream \$13

Mains

Seafood Bouillabaisse: Prawns, mussels, calamari and fish in a rich tomato & saffron seafood broth \$34

Cape Grim Eye Fillet : Chargrilled Eye Fillet Steak served with crunchy chips, green beans and your choice of sauce. garlic butter, Hilbilby fermented mustard, red wine jus \$42 GF

Coq Au Vin: Chicken Maryland, bacon, carrot, onion, mushroom, red wine served with Paris mash \$29

Lamb Ragu Gnocchi: Lamb, Napoli, bacon, celery, carrot, onion & garlic, slow cooked and served on house made gnocchi \$29

Vegan Red Lentil Lasagna: Red lentil Bolognese, tofu-cashew ricotta served with tomato and fresh basil salad \$25 V VE

Sri Lankan Pork Belly Curry: Lar's traditional pork curry served with rice, roti & coconut sambal \$27

Black Pepper Sizzling Steak: sliced steak, garlic, ginger, soy & black pepper served on sizzling hot plate with steamed rice and Asian greens \$29