

# COPAINS

BAR A VIN

AP Bakery Sourdough, House Made Butter

Marinated Olives

Oyster, Cucumber & Shallot Dressing

A Plate of Mortadella, Pickles, Grissini

Bacon & Comte Custard Tart

Anchovy, Puff Pastry, Olive, Onion

Pigs Head Fritti, Sauce Gribiche

Abrolohos Island Scallop, Smoked Tomato, Jamon, Lime

Stracciatella, Blood Orange, Fennel Seed

Raw Diced Tuna, Mushroom Soy Dressing, Rye Crackers

Chicken Liver Parfait, Sauternes Jelly, Sourdough

Leeks Cooked In A Bag, Brown Butter Vinaigrette

Fried Cuttlefish, Calabrian Chilli, Lemon

King George Whiting Sandwich

Conchiglie, Lamb Ragu, Fried Rosemary

Roasted Blue Eye Cod Bouillabaisse

BBQ O'Connor Sirloin, Green Peppercorn Sauce, Mustard

Mignonette Lettuce, Chives, Vinaigrette

Potato Scallops, Sour Cream & Chives

Amaro Crème Caramel

Meringue, Passionfruit Curd & Lemon Thyme

Cheese Selection

Brillat Savarin | Mont Priscilla | Berry's Creek Riverine