

Snacks

AVAILABLE ALL DAY

Baguette French salted butter	3pp	Chicken Liver Pate Crisp breads and pickles	13
Nangkita Olives Marinated with garlic, orange peel & aromatic spices	8	Devilled Egg Local free range egg, Curry Mayo	6
Cacciatore Cured artisan Italian sausage	9	Pork Terrine Crouton, gribiche	12
Gilda Skewers of green olive, guindulla chilli, white anchovy	7	Vegetables A La Greque	8

Entrees

LUNCH 12-2:30 DINNER 5:30-LATE

Tomato Carpaccio Heirloom tomato carpaccio, burrata, basil, olive oil	18	Kingfish Crudo Grapefruit, radish, pickled fennel, nasturtium	24
Mushroom Croquette Truffle mayonnaise	17	Goolwa Pippies Leek, pernod, dill cream and crusty bread	20
Roasted Cauliflower Black garlic puree, tahini cream, hazelnut	17	Slow Cooked Beef Cheeks Cauliflower puree, jus	20

Mains

Beef Burger – Local Sourced Beef (Served Pink) Chuck and brisket 100% local beef, Dans burger sauce, lettuce, tomato, cheese, pickles brioche bun	26	Slow Cooked Beef Cheeks Cauliflower puree, jus	40
Slow Cooked Lamb Shoulder White bean skordalia, mint	34	Free Range Chicken Coq Au Vin Braised in red wine, with roasted speck, mushrooms and shallot	33
Market Fish Tomato, Saffron, Fennel Sauce Pickled Pipi, fennel, Tomato Salad	MP	220g Eye Fillet Sauce – Jus, pepper, bearnaise, café de Paris butter or mustard	45
Butcher's Cut 6+ Wagyu Rump Sauce – Jus, pepper, bearnaise, café de Paris butter or mustard	MP		

Sides

Triple Cooked Crunchy Potatoes - Smoked paprika	13
Seasonal Greens - Gremoulatta	13
Chips- Aioli or tomato sauce	10
Salad Leaves - Vinaigrette	10

Dessert

White Chocolate Panna Cotta Mt Compass strawberries, fairy floss	12
Crème Brulee	15
Affogato Espresso, Frangelico, house made vanilla ice cream	10/17
Apple Sorbet	10
House made sorbet	Add Calvados 17
Cheese Board	13 28
Paste, muscatels, apple, baguette	1p 3p
Lemon Tart Blueberries, mint, double cream	15

Hays St
Bar &
Kitchen

