

BAR SNACKS

WARMED OLIVES 8

Sautéed with Anchovy and Thyme

DUCK RILLETTES 18 & FOIE GRAS

Homemade Szechuan Pepper Brioche,
Umeboshi Sauce

ÉCLAIR SANDWICH 18

Smoked Salmon, Salted Egg Yolk Emulsion,
Curry Leaf Powder, Mentaiko

POTATO PAVE (V) 14

Deep-fried Layered Potato, Truffle Soya Bean
Emulsion, Chive

CHEESE STICKS (V) 15

Mozzarella, Parmesan, Tomato Ginger Fondue

DUCK BRICK PASTRY 16

Sweet Onion, Caramelized Peanut Jam,
Pickled Ginger Flower

DEEP-FRIED 16

BABY SQUID

Curry Leaf Aioli, Piment d'Espelette,
Green Lime

LAMB SHOULDER 18

CROQUETTE

Dukkah spice, Coriander Salsa Verde,
Manchego Cheese

DEEP-FRIED CHICKEN 20

MID-JOINT

Confit & Marinated in Buttermilk, Tamarind
Plum Glaze, Sour Cream & Smoked Caviars

IBERICO PORK BELLY 20

“CHAR SIU”

Chinese BBQ, Pickled Mustard Cucumber,
Mustard & Apple Purée

WESTHOLME WAGYU PETIT 24

TENDER BROCHETTE

Grilled, Cambodia Red Kampot Pepper Glaze,
Coriander

ROSSINI ANGUS BEEF 28

SLIDER “BAO”

Smoked Angus Beef Short Rib,
Foie Gras Terrine, Truffle Emulsion

FRESHLY BAKED 28

FLATBREAD

Brown Onion jam, Anchovy,
Roasted Beef Bone Marrow, Herbs

BURRATINA CHEESE (V) 30

Pickled Szechuan Vegetable & Fennel,
Toasted Brioche

CHARCUTERIE PLATTER 46

5J Pure Jamón Ibérico Ham, Wagyu Bresaola,
Coppa Ham, Olive, Pickled Vegetables

CHEESE SELECTION 42

King Island Dairy Stokes Point Cheddar Cheese,
Tasmanian Heritage Double Brie Cheese,
King Island Roaring Forties Blue Cheese

KING ISLAND DAIRY 22

STOKES POINT

CHEDDAR

TASMANIAN HERITAGE 23

DOUBLE BRIE

KING ISLAND ROARING 25

FORTIES BLUE CHEESE

*All cheeses are served with muscatels,
quince paste and rye bread

Monday - Friday | 3:00pm - 10:30pm (Last order - 10:00pm)

THE SPOT

Prices are subject to 10% service charge and prevailing government taxes.