

# BAR SNACKS

## WARMED OLIVES 8

Sautéed with Anchovy and Thyme

## DUCK RILLETTES 16 & FOIE GRAS

Homemade Szechuan Pepper Brioche,  
Umeboshi Sauce

## LEMONGRASS CHICKEN 12 BROCHETTE

Pickled Vegetables, Kaffir Lime Mayonnaise

## POTATO PAVE (V) 14

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

## PORK BELLY "CHAR SIU" 14

Chinese BBQ, Pickled Mustard Cucumber,  
Mustard & Apple Purée

## CHEESE STICKS (V) 15

Mozzarella, Parmesan, Tomato Ginger Fondue

## ANGUS BEEF SLIDER 16 "BAO"

Angus Pastrami Beef Short Rib,  
Pickled Cucumber, Asian Chimichurri

## 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

## WESTHOLME WAGYU PETIT 24 TENDER BROCHETTE

Grilled, Cambodia Red Kampot Pepper Glaze,  
Coriander

## FRESHLY BAKED 24 FLATBREAD

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

## BURRATINA CHEESE (V) 26

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

3:00pm - 10:30pm (Last order - 9:30pm)

THE SPOT

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