



## 15:00-21:30 - BAR MENU

|   |               |
|---|---------------|
| Beef slider   | <b>8 (ea)</b> |
| Premium beef patty, lettuce, tomato, aioli (DF)                                   |               |
| Australian mussel pot   | <b>14</b>     |
| Mariniere, chimichurri (DF)   |               |
| Toasted turkish bread and spice trio  | <b>7</b>      |
| Balsamic oil, house made dukkha, masala and ras el hanout (Vegan, DF)             |               |
| Salt and pepper squid   | <b>13</b>     |
| House made harissa (GF, DF)   |               |
| Seared scallops   | <b>16</b>     |
| Curry sauce, peanuts  |               |
| Sweet potato fries (V,GF)   | <b>9</b>      |
| Spice Central Cheese Board  | <b>18</b>     |
| Capitoul Caprinelle Tomme de Chevre, Fourmed'Ambert AOC, Woombye Ash Brie         |               |
| Charcuterie board   | <b>21</b>     |
| Selection of cured meat, house marinated olives, grissini, house made relish (DF) |               |