

CAVIAR SERVICE

100g tin calvisius white sturgeon caviar with crème fraîche and potato crisps
460

10g calvisius white sturgeon caviar and crème fraîche tartlet
49

SNACKS

baker bleu sourdough with coppertree farms salted butter
3pp

sicilian green olives
9

salt roasted cashews, almonds and macadamia nuts
9

brets tartiflette potato crisps
20

french onion dip with sourdough crisps
14

freshly shucked sydney rock oysters with mignonette, 6 or 12
45/90

new zealand king salmon pastrami and cream cheese on rye crisps
18

PLATES

big eye tuna crudo with green olive and lemon salsa
34

scallop ceviche with chilli, lime and coriander
34

king prawn cocktail with sauce marie rose
39

bobbie's seafood platter
sydney rock oysters, jumbo king prawns, scallop ceviche,
tuna crudo
138

80g pino's saucisson sec with pickles
15

60g blackmore wagyu biltong with pickles
29

50g blazquez jamon iberico
49

salumi selection
san daniele prosciutto, saucisson sec, mortadella,
wagyu bresaola, pickles
35

chicken waldorf finger sandwiches
15

chicken liver parfait with port jelly and sourdough crisps
22

48g tin consorcio anchovies on sourdough fingers with roast garlic
28

coppertree farms steak tartare with sourdough crostini
34

HOT DISHES

ham and gruyere toastie with sweet mustard pickle
22

coppertree farms beef bolognese and fontina jaffle
28

spiced beef empanadas with bobbies hot sauce (4 pieces)
24

macaroni cheese
24

TO FINISH

dark chocolate truffles
12

australian cheese plate with quince paste, dates and crackers
pyengana cheddar- cow's milk
pecora bloomy - white mould, sheep's milk
berrys creek riverine – blue mould, cows milk
30

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tables of 7 and over incur a 10% discretionary service charge.
sunday surcharge 10%
public holiday surcharge 15%