



# BAR FOOD MENU

## BITS & PIECES

TFF CHARCUTERIE BOARD	30
Today's selection of house-made & imported cold cuts	
House baked bread, cultured seaweed butter	6.5
Warm mixed olives <i>(v, gf)</i>	6.5
Crispy pork belly roll, kimchi, chilli soy bean, yuzu aioli	10
Lamb ribs, sweet & spicy glaze, kewpie, lime	24
Chickpea & haloumi chips, beetroot relish, smoked yoghurt <i>(v)</i>	14
Duck fat potatoes <i>(gf)</i>	10
Cheese Board	35
Single Cheese	16

## PIZZA

CARNIVORE	22
Roast pork belly, cured meats, piquillo peppers, mustard aioli	
CHILLI PRAWN	22
Sopressa, jalapeño, mozzarella, fennel, confit garlic oil	
GOLDEN BEETROOT	22
King oyster mushroom, tallegio, red onion jam, truffle oil, rocket <i>(v)</i>	
FOUR CHEESE	19
Red cheddar, mozzarella, fior di latte, goats cheese, pesto, balsamic <i>(v)</i>	

*please note a 1.5% surcharge applies to all credit card transactions  
american express attract a 2% surcharge*

