

COPYCAT

Bar — Spring Summer 21

Natural Oyster, Pomegranate Mignonette (gf, df, nf)	5 each
Baked Hervey Bay Scallop, Sweet Corn, Jalapeño, Kikos (gf, nf)	8 each
Warm Marinated Olives (v, gf, df, nf)	12
Parmesan Sable Biscuits, Whipped Goat's Cheese (vg, nf)	14
King Fish Tartare, Tobiko, Wattle Seed, Fennel, Baby Cucumber (gf, df, nf)	21
Duck Rillettes, Cornichons, Spiced Apple Chutney (gfo, nf)	18
Cannoli, Chicken Liver Parfait, Black Sesame Brittle (nf)	16
Leek & Gruyère Croquette, Quince Aioli (vg, nf)	5 each
Jamon, Guindillas, Hazelnut Vinaigrette (gf, df, nfo)	22
A Selection Of Australian & International Cheeses	
Served with Quince & Lavosh (gfo, nf)	13/24/32
St Colomba Blue, Cow's Milk, Australia	
Arpea, Semi Soft, Sheep's Milk, France	
La Dame, Semi Hard, Goat's Milk, Australia	
Vegan Trifle, Chocolate Brownie Crumbs, Coconut, Almond Custard, Black Cherry (v, gf, df)	14
Baklava Cigar	7 each