



## BAR MENU

### **Appellation Oysters 8 each**

Apple and cucumber mignonette

### **Artisan Olasagasti Anchovy Banderilla 9 each**

Pa'amb tomaquet

### **Spiced Marcona Almonds 12**

'Garrapinada Style', smoked salt

### **Marinated Olives 25**

House ricotta, pesto Genovese, focaccia

### **Fromage de Tête Croquette 18**

Gribiche, burnt lemon

### **Seasonal Crudités 25**

Goats curd, green goddess

### **Merguez Sausage 29**

Almond tarator, herbs

### **Steak Sandwich 48**

Westholme Wagyu sirloin, zucchini pickle, tomato, cos, aioli, crispy onions

### **Mussels 28**

Jamón Ibérico, rouille, pommes frites

### **Pork Cotoletta 32**

Fermented garlic mayo, chives, fresh horseradish

### **Botswana Burger 26**

Patty, Gruyère, tomato, burger sauce

### **Hanger Steak 38**

Montpellier Butter | Café de Paris Butter | Chimichurri

*\* All Credit and Debit Cards incur a processing fee of 1.5%. Discretionary service charge of 10% on groups of 8 or more. 15% surcharge on Public Holidays. 10% surcharge on Sundays.*