

# BAR SNACKS

## WARMED OLIVES

Sautéed with Anchovy and Thyme  
8

## CHICKEN RILLETTES & FOIE GRAS

Homemade Szechuan Pepper Brioche,  
Umeboshi Sauce  
18

## ÉCLAIR SANDWICH

Smoked Salmon, Salted Egg Yolk Emulsion,  
Curry Leaf Powder, Mentaiko  
18

## LAMB SHOULDER CROQUETTE

Dukkah spice, Coriander Salsa Verde,  
Manchego Cheese  
16

## COD BRANDADE GRATIN

Assam Tomato Jam, Avruga & Ikura Roe  
Salsa, Pork Skin Crackers  
17

## CHEESE STICKS

Mozzarella, Parmesan, Tomato Ginger Fondue  
14

## DUCK BRICK PASTRY

Sweet Onion, Caramelized Peanut Jam,  
Pickled Ginger Flower  
15

## CHICKEN MID-JOINT

Confit & Shallow Fried, Spicy Tamarind  
Plum Glaze, Shiso  
18

## POTATO PAVE

Pan-fried Layered Potato, Truffle Soya Bean  
Emulsion, Chive  
14

## DEEP-FRIED BABY SQUID

Curry Leaf Aioli, Piment d'Espelette, Green Lime  
15

## IBERICO PORK BELLY

Salted Yellow Soy Bean Marinated,  
Plum & Apple Purée  
18

## ANGUS BEEF BROCHETTE

Red Kampot Pepper Glaze, Coriander  
24

## BURRATINA CHEESE

Orange Endive, Watercress, Caramel  
Chinkiang Vinegar, Toasted Brioche  
35

## CHARCUTERIE PLATTER

5J Pure Jamón Ibérico Ham, Wagyu Bresaola,  
Coppa Ham, Olive, Pickled Vegetables  
46

## CHEESE SELECTION

King Island Dairy Stokes Point Cheddar Cheese,  
Tasmanian Heritage Double Brie Cheese,  
King Island Roaring Forties Blue Cheese  
42

## KING ISLAND DAIRY STOKES POINT CHEDDAR CHEESE

22

## TASMANIAN HERITAGE DOUBLE BRIE CHEESE

23

## KING ISLAND ROARING FORTIES BLUE CHEESE

25

\*All cheeses are served with muscatels,  
quince paste and rye bread

Monday - Friday | 3:00pm - 10:30pm | Saturday | 5:30pm - 10:30pm

THE SPOT

Prices are subject to 10% service charge and prevailing government taxes.