



## **bar menu**

*7 days from 4 pm*

### **tapas**

Toasted turkish fingers w a selection of homemade dips and marinated Ligurian & Sicilian olives	<b>V</b>	<b>12.5</b>
Semi-dried & fresh tomato, fetta, black olive & fresh basil bruschetta.	<b>V</b>	<b>9.9</b>
Fresh pacific oysters		
natural w hot sweet & sour dipping sauce.	<b>GF</b>	<b>ea 3.</b>
tempura w herb aioli		<b>ea 3.3</b>
grilled w champagne sauce & gruyere	<b>GF</b>	<b>ea 3.3</b>
Spiced chicken quesadilla w sour cream & crushed avocado		<b>10.9</b>
Crispy-fried soft-shell crab w new season plum chutney		<b>12.9</b>
Salt & pepper home-made tofu & wakame salad.	<b>V</b>	<b>10.9</b>
Fried prawn & taro dumplings w tamarind & chilli sauce.	<b>GF</b>	<b>12.9</b>
Seared calamari and chorizo w green mango achard	<b>GF</b>	<b>12.9</b>
Paprika-spiced kangaroo skewers w herbed yoghurt.	<b>GF</b>	<b>12.9</b>

### **Elephant Rock tasting platter for 2**

selection of S & P tofu, quesadilla, soft shell crab, prawn & taro dumplings kangaroo skewers & Turkish bread		<b>29.5</b>
--	--	-------------

**V - Vegetarian    GF - Gluten free    VG - Vegetarian & Gluten free**

***One bill per table / 15% surcharge on public holidays***

***Breakfast from 7am / Fully licensed from 10 am / Burgers from 11 am / Lunch from 11.30 am***