

Bar Alfresco

NATURAL SYDNEY ROCK OYSTERS	36/72
Jalapeno granita, lemon GF DF 42/84	
OLIVES	8.00
Mixed Sicilian olives with citrus & herbs GF DF	
BAKED FOCACCIA	12.00
Parmasan butter	
ANTIPASTO	28.00
San Daniele Prosciutto, Felino Salami, Wagyu Bresola House made vegetable pickles	
CAESAR WEDGE	15.00
Anchovy dressing, guanciale, pangrattato, parmigiano	
ARANCINI	15.00
Taleggio, confit garlic & truffle aioli (3)	
CALAMARI FRITTI	24.00
Paprika salt & salsa verde GF* DF	
CRUDO DI MARE	26.00
Snapper, fennel, citrus GF DF	
BURRATA	22.00
Creamy burrata, cherry tomato, basil oil with toasted carasau GFA	
SPAGHETTI ALLE VONGOLE	38.00
South Australian Vonolge, garlic, parsley, white wine, olive oil DF GFA	
FRIES	12.00
Salt & vinegar GF DF	
INSALATA VERDI	16.00
Mixed green leaves, prosecco dressing GF DF	