

# THE --- LOBBY BAR ---

**AVAILABLE 12 NOON - 10:30 PM**

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| Sourdough bread with marinated olives, balsamic vinegar and extra virgin olive oil                                   | 8  |
| Seasoned potatoes wedges   | 8  |
| Pumpkin chips with basil aioli   | 8  |
| Baked field mushrooms filled with goat's milk fetta  | 10 |
| Mussels galore - bowl of mussels cooked in white wine onions with a hint of garlic, served with crusty bread         | 16 |
| Mezze plate - a selection of char grilled Haloumi, marinated tomatoes, olives, Babaganoush and toasted Turkish bread | 18 |
| Trio of oysters - Wallis Lake oysters with a lime salsa verde  | 14 |
| Caesar salad   | 16 |
| Chicken Caesar salad   | 18 |

***Share Plates:***

|  | Small | Large |
|--|-------|-------|
| Tender Junee lamb skewers flavoured with Zatar and preserved lemon yoghurt | 18    | 36    |
| Szechwan spiced calamari with fresh chilli dipping sauce                   | 10    | 20    |

***Dessert:***

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|---|----|
| King Island cheese plate with quince paste and lavosh bread | 18 |
| Trio of sorbets   | 15 |
| Tangerine tart with mount blanc cream                       | 15 |
| De constructed tiramisu                                     | 15 |
| Roasted rhubarb crumble with honeycomb ice cream            | 15 |