



**BAR FOOD**  
3pm 'till late

**THINGS ON PLATES**

Olives	\$5
Welsh rarebit croquette & lardo	\$4ea
Sourdough toast & dripping butter	\$5
Roast chat potatoes & whey butter	\$9
Cauliflower hummus & fermented potato bread	\$10
Spiced Clarence River whitebait & lime	\$11
Fried chicken; buttermilk, chilli & vinegar	\$16

**MEAT & CHEESE**

Salami Finocciona - pork, garlic & fennel salami ( <i>Borgo, Padstow NSW</i> )	\$7
Nduja - spreadable pork & Calabrian chilli ( <i>Quattro Stelle, Marickville NSW</i> )	\$7
Smoked mortadella - steamed & smoked pork ( <i>LP's Quality Meats, Chippendale NSW</i> )	\$7
Longaniza Oscura - pork & squid ink salami ( <i>La Boqueria, Frenchs Forest NSW</i> )	\$7
Pecorino Toscano - honey & spent coffee ( <i>Tuscany, Italy</i> )	\$9
All of the above - 4 meats, cheeses, bread & olives	\$45

**SOMETHING BIGGER**

Soup of the day, toasted sourdough & butter	\$11
Smoked mortadella roll; Bobby's kimchi & Japanese mustard	\$13
Cheese & ham jaffle; brown/tomato/BBQ sauce	\$9
Cauliflower cheese jaffle; mustard & pickle	\$9
Rocker beef burger; pickles, cheese, ketchup, mustard & roast chat potatoes	\$18
Fish finger sambo; crispy blue mackerel & tartare slaw	\$18
Roast pumpkin; baby beetroot, almonds, fennel, harissa & eschallots	\$26
Beef pappardelle; ox cheek & shin ragu, parmesan & pangrattata	\$28