

# THE TRAVELLERS BAR

## IN THE MORNING

French omelette, grilled asparagus, Tasmanian smoked salmon, Béarnaise, sourdough \$22

Granola puffed amaranth, maple roasted nuts, yoghurt foam, fresh berries \$21

Shakshuka eggs, garlic sourdough, chorizo smoked eggplant EVO (V) \$20

Poached or scrambled eggs, avocado, toasted multigrain loaf, EVO \$20

Selection of pastries \$6.50

## SMALL PLATES

Tempura zucchini flower, Buffalo mozzarella, basil & confit heirloom tomatoes, salsa (GF, V) \$ 16

Potato croquette, smoked Scamorza cheese, chives, Cipriani sauce (GF, V) \$16

Port duck liver parfait, beurre noisette brioche, rhubarb jam, pickled shimeji mushrooms, porcini \$18

Melbourne gin gravlax, creme fraiche, mustard honey sauce, oregano crostini, crispy capers \$18

Truffled French fries with parmesan & garlic aioli (GF, V) \$11

## BIGGER BITES

Parsley ricotta gnocchi, shaved zucchini, asparagus, snap peas, lime, spinach gremolata parmesan, EVO \$24

Pulled beef cheeks Reuben on rye, Dijon mustard, pickles, sauerkraut, melted Gruyere, Russian sauce \$18

The Travellers Bar burger, chargrilled free range chicken breast, brioche bun, smashed avocado, lettuce, crispy bacon, Stilton sauce, rosemary French fries \$ 24

## SOMETHING SWEET

Bay leaves and Grappa infused vanilla parfait, Amaretti , banana praline, iced curry leaves \$18