

Sunday Menu - Bar649

AVAILABLE 12PM - 9PM DAILY

Butter Chicken / 30

steamed rice, papadam, crispy shallots, cumin yoghurt (gf)

Fettuccine Beef Bolognese / 28

slow-cooked beef ragu, parmigiano-reggiano

Herb Focaccia / 10

garlic, aged balsamic, EVOO (vg)

Porcini Gnocchi / 30

sautéed mushrooms, truffle cream, parmigiano-reggiano (v)

Steamed Prawn & Ginger Dumplings / 20 | 5p

wakame salad, chili & lime dressings (i,df)

Chicken Caesar Salad / 26

cos lettuce, bacon, croutons, poached egg, white anchovies, parmesan, caesar dressing

Beer Battered Barramundi / 28

asian salad, lemon wedge, gribiche sauce, fries (i)

Roasted Kent Pumpkin / 28

vadouvan spiced sauce, pumpkin purée, ancient grain salad (vg,gf)

Grilled Chicken Breast / 34 | Porterhouse 220g / 44 | Eye Fillet 200g / 52

kipfler potatoes, cos salad, port wine jus, peppercorn or béarnaise sauce

Gourmet Angus Beef Burger / 30

lettuce, pickled cucumber, tomato, caramelised onion, swiss cheese, fries

SIDES / all 12

Grilled Broccolini | miso & sesame sauce, tamari seeds (vg,gf)

Chunky Fries | cajun spice, chipotle aioli

Garden Salad | mixed lettuce, tomatoes, carrot, house dressing (vg,gf)

DESSERTS / all 18

Amora Pavlova | lemon curd, raspberry coulis, seasonal fruits, whipped cream, berry sorbet (gf)

Cheese Plate | a choice of local and imported cheese - soft, hard or blue assorted crackers, quince paste, dried fruits



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gf - gluten free | df - dairy free | vg - vegan | v - vegetarian | a - seafood is from Australia
i - seafood is imported | m - seafood has mixed origins