

Bar Snacks

Nuts - 10

- Smoked Almonds
- Olssons Chilli Garlic Cashews
- Cumin, Coriander, Fennel & Honey Peanuts

Jalapeno Poppers - 14

wrapped in guanciale

Bernal 1900 Manzanilla Olives - 9

Charcuterie Plates

- Cloth-aged Wagyu Salami - 10
- Pork and Native Pepperberry Salami - 8
- Jamon - 8
- LP's Mortadella - 7

Croquettes - 12

Sweet Potato, Nduja Salami and cheese - gluten free

Fish Taco (Two) - 16

grilled fish with pink peppercorn cream, iceberg and mojo verde on a soft taco

FLOUR BAR
Bakery Wine Snacks

Bakery

Wine

Snacks

**FLOUR
BAR**



Shared Lunch & Dinner

Midday – 10pm

Our menu is designed to share with friends. Our chefs will send dishes gradually and in the best suggested order unless specified. Please ask us for the best GF/DF/Vegan options.

Bread & Butter – 8

Our Sourdough served with caramelised butter

Scallops (Two) – 15

Served in their shell with Champagne & Caperberry Butter

Bacon and egg roll – 14

Served with tomato relish, hashbrown, and swiss cheese on a potato bun

Crab Omelette – 24

Spanner crab meat, dill and chilli oil on an open omelette

Fried Garlic Potato Bread – 12

Freshly pan-baked with cheese and garlic

Bagel BLT – 16

Bacon, lettuce, tomato on a house made bagel

Chicken Ume – 18

Crispy fried chicken thigh sliced to share and served with a hot umeboshi plum sauce

Pork and Fennel Sausage Roll – 14

Sliced to share with spiced bush tomato relish

Lion's Mane Mussett Mushrooms – 15

Served with a vegemite gravy

Roasted Whole Sweet Potato – 16

Sprinkled with Togarashi chilli, crème fraiche

Pangrattato Salad – 16

Tomato, stracciatella, olives and crispy breadcrumbs

Duck Breast Salad – 34

Radicchio & Plum Salad with Pan Seared Duck Breast

Ranch Salad – 16

Iceberg and radicchio leaves with dill, radish and a ranch dressing

Add poached Chicken – 5

Market Fish – 38

Charred fennel, fried capers and lemon butter sauce

Capunti Ragu – 22

Slow cooked pulled brisket in a red wine sauce with capunti pasta

Pork Chop – 36

Rubbed in pastrami spice and pan seared and sliced – served with a celeriac and apple remoulade

Picanha Steak – 39

Sliced to share and served with wholegrain mustard