



## BENNELONG BAR FOOD

### BAR SNACKS

House smoked Willunga almonds \$9

Mount Zero marinated olives \$9

Heritage whole wheat sourdough, Copper Tree Farms cultured butter

*Two per serve \$7*

Chestnut, truffle and shiitake arancini

*Two per serve \$13*

Wagyu bresaola, Montpellier butter,  
pickled eschallot, sourdough crostini

*Two per serve \$18*

Prawn toast, fermented chilli

*Two per serve \$18*

Diced Mooloolaba yellowfin tuna,  
preserved daikon, seaweed, anchovy aioli

*\$29*

Wollemi duck pithivier

black garlic

Limited availability

*\$22*

Twice baked goats curd and Comté soufflé,  
toasted hazelnuts, watercress

*\$22*

Australian cheeses

*\$52*

Crème Caramel, Pineapple, Lime, Vanilla

*\$35*



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### CAVIAR & OYSTERS

Black River Imperial Oscietra Caviar

*10g - \$84*

*20g - \$168*

*30g - \$252*

Sydney Rock oysters, lemon pepper granita

*Half dozen \$54*

*One dozen \$108*

### CHAMPAGNE

NV Charles Heidsieck Brut Réserve

*By the glass - \$39*

*Bottle - \$220*

MV Krug 'Grande Cuvée 173ème' Brut

*By the glass - \$88*

*Bottle - \$520*