

BAR & BISTRO —

## BAR MENU

11:00am - 10:00pm

<b>SPROUT ORGANIC TRADITIONAL BAGUETTE</b> Cultured butter (v, dfo)	3 pp
SYDNEY ROCK OYSTERS Mignonette (df. pesc. gf)	5 ea
PEELED KING PRAWNS Cocktail sauce (df, pesc, gf)	28
CRISPY SCHOOL PRAWNS Mayonnaise and espelette	18
MORETON BAY BUGS Cocktail sauce (df, pesc, gf)	32
SAUCISSON SEC Cornichon and pickled chillies (df, gf)	10
HEIDI GRUYERE GOUGERE (v)	2 for 6
CHICKEN LIVER PARFAIT WITH BREAD Cornichons and pickles (gfo)	18
COUNTRY TERRINE WITH BREAD Cornichons and pickles (gfo)	18
CURED OCEAN TROUT WITH BREAD Dill cucumbers and herb crème fraîche (gfo, dfo, pesc)	23
<b>LEONARDS CRISPY CHICKEN BURGER</b> Spiced chicken thigh, lettuce, tomato, pickle on a milk bun with fries	25
<b>LEONARDS BURGER</b> Wagyu mince, lettuce, tomato, cheddar, special sauce on a milk bun with fries	25
+ Bacon + Extra Wagyu mince patty	3 5
SKIN ON FRIES Honey-fermented garlic aioli (v. gf. df. pbo)	10
CHEESE SELECTION	1/12 2/20 3/28

DIETARIES: gf - gluten free, df - dairy free, v - vegetarian pb - plant-based (vegan), pesc - pescatarian, o - option