

“ Cooking is an art;
delivered with
passion, purpose
and intensity

SHANE ELPHICK

”

BAR MENU

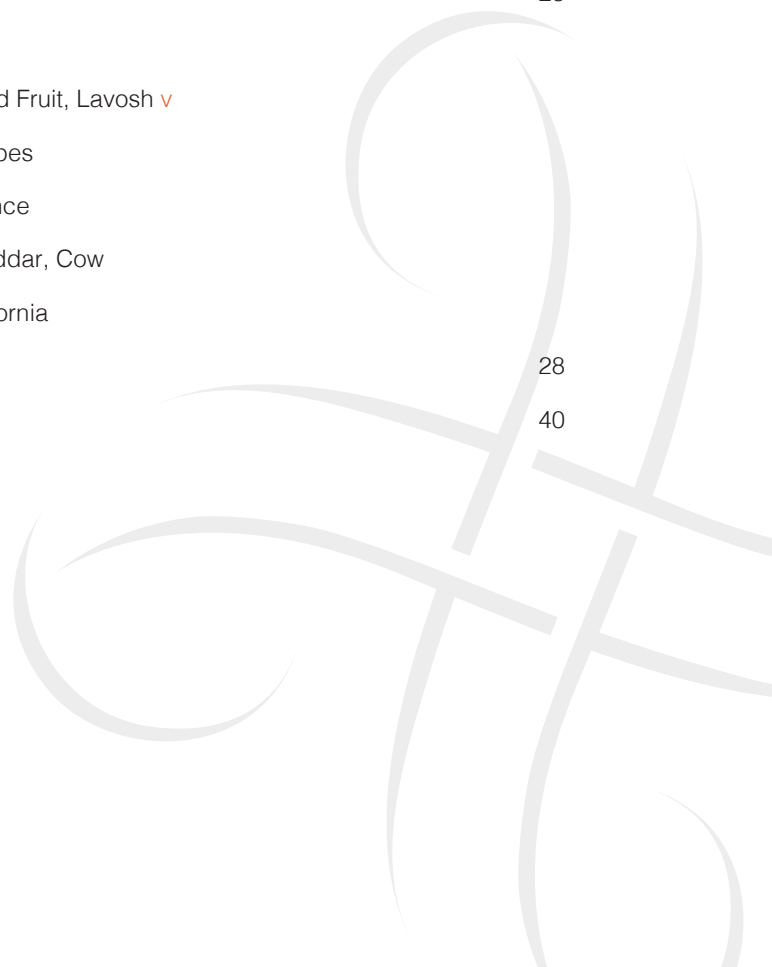


BAR MENU

Turkish Bread, Whipped Lemon Butter v	7
Pot Of Olives, Citrus Rosemary gfv	7
French Fries, Smoked Aioli gfv	8
Sweet Potato Chips, Whiskey Marmalade gfv	9
Collection Of Signature Nuts gfv	10
Crisp Fried Calamari, Oregano, Aioli	15
Mezze – Tzatziki, Citrus Olives, Sundried Tomato, Hummus, Rocket Pesto, Turkish	17
Quinoa Crusted Feta, Cured Lemon, Fennel, Celery v	17
Potato Gnocchi, Asparagus, Shallot Cream, Dried Tomato, Aged Parmesan v	26
Prawn & Clam Linguine, Shaved Garlic, Herb, Chilli, White Wine Cream	30
Chargrilled Chicken, Feta, Lemon Marinade, Courgette , Tahini gf	25
Beef Short Rib, Pickle Smashed Cucumbers, Orange	25
Chargrilled Tuna (cooked medium or rare), Butter Beans, Green Olive, Gourmet Potato, Quail Egg gf	28
Two King Tiger Prawns, Split Garlic, Pernod Butter, Fine Herb Salad	28
Three Lamb Cutlets, Spring Pea, Salsa Verdi, Jus gf	29
Seared Sirloin Steak, Burst Tomato, Fries, Béarnaise	36
Green Leaf Salad, Macadamia, Raspberry Vinaigrette gfv	9
Roasted Summer Veg, Caraway Yoghurt gfv	9
Heirloom Tomato, Buffalo Mozzarella, Red Onion, Basil Oil gfv	15
Creamy Polenta, Chive Butter	9

BOARDS & MORE

Pizza - Roasted Sweet Potato, Red Pepper Jewels, Bocconcini, Chilli Basil v	27
Pizza - Vine Tomato, Prosciutto, Mozzarella, Sugo Rocket v	25
Seafood On Ice - Lobster Tail, King Prawns, Oysters, Cured Salmon, Scallops, Blini, Lemon, Seaweed Caviar	140
On The Point Cured Meat Board, Melon, Condiments, Cornichon Bresaola – Grass Fed Beef, Intense Flavour, Black Pepper, Juniper, Thyme Coppa – Free Range Pork Loin, Air Dried, Full Flavour Salami – Pork Shoulder, Chilli, Wine Infused	
80gm	18
150gm	28
On The Point Cheese Board, Quince, Grain Crackers, Dried Fruit, Lavosh v	
Le Dauphin - Silky Textured White Mould, Cow, Rhone - Alpes Bleu Des Basques - Sweet Floral Blue, Ewe, Pyrenees France Calendar Farmhouse Cheddar - Lingering Tang Hard Cheddar, Cow Midnight Moon – Condensed Texture, Goat, Northern California	
Select Two Cheese	28
Select Four Cheese	40



LIMITED EDITION

Mushroom & Lardo, Liver Parcels, Remoulade of Hay Baked Celeriac	16
Truffled Mac n Cheese, Black Olive Tapenade	10
House Smoked Salmon, Dill Cream Cheese, Capers, Red Onion, Rocket Pizza	18
Harissa Lamb Arancini, Preserved Lemon, Yoghurt gf	15
Pork Belly, Burnt Apple, Red Cabbage, Chilli Caramel gf	18
Fremantle Octopus, Baby Chorizo, Tzatziki, Crusty Bread	24
Grilled Pink Snapper, Pink Peppercorn Leek, Crisp Potato Hash	42



SWEET

Frangelico Espresso, Vanilla Bean Affogato	14
Baked Lemon Polenta Cake, Crème Fraiche, Raspberry Sorbet gf	12
Dark Chocolate Delice, Textures Of Raspberry Cocoa Bean Crunch	12
Lavender White Chocolate Brulee, Layered Honey Cake	12
Matcha Sorbet Cookie Crumble Candied Violets	12
Limoncello Sorbet, Preserved Lemon Tea Cake, Passionfruit Curd	12
OTP Petit Four Plate – Dinner Mint, Hazelnut Chocolate, Salted Chocolate Cookie	12



COFFEE & TEA

CAFFEINE

Espresso	4
Flat White	4
Cappuccino	4
Latte	4
Chai Latte	4
Piccolo Latte	4
Long Black	4
Short Macchiato	4
Hot Chocolate	4

SPECIAL

Baby Chino	3
Double Espresso	4.5
Mocha	4.5
Long Macchiato	4.5

COOL & REFRESHING

Iced Coffee, Mocha, Chocolate	5
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TEA

English Breakfast, Earl Grey	4.5
Malabar Chai, Spring Green	4.5
Peppermint, Cleopatra's Champagne	4.5
Honeydew Green, Lemongrass Ginger	4.5

