

BAR FOOD

Local Sourdough Smoked Butter Kōst Ember Salt	5pp
Market Fresh Oysters kōst Tabasco Champagne Mignonette	39 half / 78 dozen
Spiced Chickpeas Smoked Rosemary	8
Pomme Frites kōst Seasoning	12
Prawn Cocktail kōst Signature Sauce	38
Hand Picked Crab Witlof Crème Fraiche	14
Local Leaf Salad Lemon Mustard	14
Crispy Heirloom Cauliflower Tahini	20
Beef Tartare Salt and Vinegar Crisps (4)	22
Fish Fingers Fermented Chilli Tartare	20
Wagyu Beef Skewers kōst Yakatori Sauce (3)	22
Lobster Roll Gem Lettuce kōst Signature Sauce	24
Wagyu Burger House Pickles Smoked Cheddar Crisps	29
Woombye Washed Rind Brie Buckwheat Crackers	26
Whole Orange Marmalade	
kōst Hazelnut Rocher Toffee Caramelised Chocolate	22
Coconut Sorbet Mint Crumb Lime Compressed Cucumber	19
Mandarin Sabayon Carrot Marmalade Blood Orange	20