

BAR THYME

— BISTRO —

Freshly Shucked St Helens Oysters, Mignonette
30/60

House Sourdough & Balsamic Garlic Butter 8

Anchovy Tart, Confit Onion, Olive, 9

Sweet Corn, Jalapeños & Cheddar Croquettes 12

Smoked Mackerel Rillette, Horseradish, Crostini 18

Ham Hock, Parsley & Carrot Terrine, Pickles 18

Heirloom Zucchini Salad, Fried Flower, Ricotta, Lemon 18

Roasted Sugarloaf Cabbage, Chickpeas, Miso Butter 28

Pan Fried Snapper, Charred Broccolini, Herbs, Gazpacho 35

300G 'Galiciiana' Sirloin Steak, Cafe De Paris Butter, Chips 45

Thrice Cooked Chips, HP Sauce 16

Baby Gem Lettuce, Mustard Vinaigrette, Soft Herbs 16

Baked Goats Curd Cheesecake, Poached Blue Berries 17

Coconut Pannacotta, Pineapple, Chilli Salsa & Sorbet 16

Cheeses Served With Lavosh & Quince

Rouzaire, Brie De Nangis, Soft, Fra 14

Shepherds Whey Farmhouse Sheeps Milk, Blue, Aus 14

Section 28 'La Saracca', Cows Milk, Alpine, Aus 14