



## MOËT & CHANDON BAR

### LIGHT MEALS

Salt and pepper prawns (8pp) with herb salad and sweet chilli	18.00
“The clubs” Alaskan king crab, baby herb, dill & crème fraiche	14.00
Roast chicken and crisp bacon wrap with sundried tomato, baby cos and parmesan mayo	16.00
Pulled Smokey BBQ Pork with apple slaw, lettuce on brioche with pecan maple mayo	16.00
Turkey Monte Cristo on sweet brioche with Gouda cheese and cranberry	16.00
Jamon and potato croquettes (6pp) with basil aioli	16.00
Warm citrus marinated olives, humus dip and sesame breadsticks	16.00
Vilis mini beef pie plate (4pp)	14.00

### PLATES

Roast of the day with winter roasted vegetables, potatoes and red wine sauce	26.00
Beer battered flathead on potato chive salad, dressed leaves and caper mayonnaise	22.00
Homemade creamy seafood chowder with fresh herbs and crusty sourdough bread	22.00
“The Philly” beef steak on crisp baguette with mushroom, onion, roasted peppers, cheese and aioli dressing	22.00
Spiced lamb burger with onion jam, cheese, tomato and baby spinach with Mint mayonnaise	22.00
Poached chicken and leek pie with flaky puff pastry and dressed garden leaves	20.00

### SWEET

Assorted mini dessert plate (6pp)	24.00
Premium selected cheese plate, crisp bread, fruit paste	24.00
Homemade buttermilk scones (2pp) W fresh vanilla cream, fruit preserve	10.00