


S | D E B A R

 Sidebarfoodwine

 SidebarSandringham

CHEF'S SELECTION

Chef's Selection of 3 Small Plates & 1 Main 72 PP

SNACKS

Axedale Farm Olives	8 GF V
House Roasted Almonds	8 GF V
Pafritas Potato Crisps (Espellette, Truffle, Garlic, or Olive Oil & Salt)	9 GF V

SALADS

Caprese	15 GF V
Lamb & Couscous	22

CHARCUTERIE

Selection of Salumi & Cured Meats.
Traditional Accompaniments
(GF Available) 26 Per 100g

CHEESE

Selection of Australian & International Cheeses.
Traditional Accompaniments.
(GF Available) 26 Per 100g V

SMALL PLATES

Bruschetta	8 e V
Seared Canadian Scallops (3)	22 GF G
Trio of Sliders (GF Available)	20
Baked Camembert <i>(Please allow for 20 minutes)</i>	25 V
Lamb Cutlets (2)	19 GF
Trio of Sweet Potato	15 Vegan

MAINS

Rosemary & Caramalised Onion Rice Cake	28 Vegan
Pea, Pumpkin & Spinach Risotto	28 GF V
Chicken Roulade	34 GF
Seafood Fettuccine	33
Burger of the Week (GF Available)	28
Fish of the Day	39
225G Sher Wagyu Rump, 9+ Marble Score	42 GF

SIDES

Cajun Spiced Wedges	16 GF V
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DESSERT

Trio of Sorbets	13 GF V
Dark Chocolate Cheese Cake	15

WEEKLY SPECIALS

WEDNESDAY / Steak Night	25
THURSDAY / Pasta & Glass of Wine	36
SUNDAY / Burger & Beer	30