

TO SHARE

DUCK PÂTÉ \$15

with brioché toast & cornichons

HUMMUS \$14

with grilled pita

CHARCUTERIE SELECTION \$17

with crusty bread & relish

FOUR CHEESE ARANCINI \$15

on napoli

BAR SNACKS

HAND-CUT CHIPS \$11

HOUSE-MADE PORK CRACKLE \$5

SPICED NUT MIX - INDIVIDUAL JARS \$5

MIXED OLIVES \$5

FROM THE CHARGRILL (ALL GF)

350GM YEARLING RIB EYE ON THE BONE \$35

250GM ROSTBIFF (EYE OF RUMP) \$25

SALTBUSH LAMB CUTLETS \$30

CRISPY-SKIN PORTUGUESE CHICKEN \$27

Served with your choice of

Skordalia, green beans, shallot and almond butter

- OR -

Hand-cut chips, pear, parmesan & walnut salad

- OR -

Salsa verde, charred corn, hasselback potato

MAINS

KING GEORGE WHITING \$33

crumbed or grilled, served with hand-cut chips, pear, parmesan & walnut salad, tartare

FIRE ROASTED CARROT SALAD (GF/V) \$18

with mixed grains, almonds & fresh herbs

Add halloumi \$5, Add chicken \$8

HALLOUMI & BEETROOT BURGER \$18

with cos, hummus, hand-cut chips

SCHNITZEL – CHICKEN \$20

OR WAGYU BEEF \$24

with sweet potato mash & green beans

- OR -

hand-cut chips & pear, parmesan & walnut salad

Choice of topping included; gravy, mushroom,

peppercorn shiraz sauce (All GF)

Parmi (napoli, basil & fresh mozzarella) \$5

CRISPY SOUTHERN STYLE CHICKEN BURGER \$18

with pickled carrot & red onion slaw, Cantina Kick aioli, hand-cut chips

AFTERS

CHEESE SELECTION \$20

quince paste & lavosh

LEMON TART \$13

with jersey cream

COCONUT PANNA COTTA (GF) \$14

mango puree, coconut crumb

GF = Gluten Free V = Vegan

THE HISTORIAN

18 COROMANDEL PL.