

# BAR MENU.

AVAILABLE TUESDAY - THURSDAY 12PM - 2:30PM | 6PM - LATE  
FRIDAY 12PM - 2:30PM | 4PM - LATE • SATURDAY 4PM - LATE

SPICED CHICKPEAS (gf)	6	CONFIT DUCK SALAD	18
		Riverland orange, snow pea tendril, smoked soy, fried shallot (gf)	
ROASTED NUT & RICE CRACKER MIX (gf)	9	THORNBY PREMIUM LAMB CROQUETTES (three)	18
WARM CORIOLE OLIVES	7	our take on the classic SA pie floater; pea puree, asparagus, peppered puff pastry	
house marinated in garlic, orange, rosemary (gf) (ve)		WAGYU & CHORIZO	21
TRIPLE COOKED HOUSE CUT CHIPS	8	BURGER	
rosemary salt, smoked tomato relish (gf) (ve)		bacon, cheddar, lettuce, smoked tomato relish, chipotle aioli, house cut chips	
ROASTED MUSHROOMS	8	CHARCUTERIE BOARD	35
thyme, garlic butter (gf) (veo)		selection of locally produced meats & cheeses; charred piadina, Coriole olives, assorted pickles, pâte serves 2	
PORK BELLY BURNT ENDS	13	AFTER MORE? CHECK OUT OUR VERANDAH DINING MENU	
sticky bbq sauce, chipotle (gf)			
FRIED CHICKEN	13		
sriracha caramel, sesame			
ROASTED PUMPKIN ARANCINI (three)	18		
smoked almond aioli, coconut, fried leek (ve)			



THE STRATHMORE HOTEL



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