

# WINE BAR

## SMALL BITES

|   |     |
|---|-----|
| MARINATED OLIVES (V)<br>Kalamata & Green Olives Marinated in Extra Virgin Olive Oil, Orange Zest, Thyme, Roasted Garlic & Chili | 95  |
| PIZZA QUENELLES (V)<br>Crispy Pizza Rolls, Smoked Olive Tapenade, Humus, Homemade Peppadew Pesto                                | 75  |
| PORK BITES<br>Sliced Pork Belly, Soy & Ginger Sticky Glaze, Sour Apple, Wild Rocket   | 145 |
| BABY CHOKKA<br>Crispy Deep-Fried Squid, Garlic Aioli, Spicy Sriracha Sauce, Mixed Baby Leaves                                   | 135 |
| CRISPY HAND CUT FRIES (V)<br>ASARA Tomato "Curried" Sauce, Handcrafted Original Mayonnaise and Mayonnaise with Truffle Oil      | 140 |
| GAMBAS AL AJILLO<br>Tiger Prawns, Garlic, Chili, Olive Oil, Fresh Parsley, Crispy Ciabatta Toast                                | 210 |

## SALADS

|   |     |
|---|-----|
| ASARA STYLE CAESAR'S SALAD<br>Egg Yolk, Dijon Mustard, Olive Oil & Anchovy Dressing, Cos Lettuce, Croutons, Smoked Streaky Bacon, Parmesan Shavings, Garlic & Chili Tiger Prawns      | 255 |
| ASPARAGUS CAPRESE (V)<br>Char-Grilled Seasonal Asparagus, Fresh Exotic Tomatoes, Italian Bocconcini Cheese, Basil Pesto Roasted Pumpkin Seeds, Fresh Basil Leaves, Balsamic Reduction | 305 |
| ASARA GARDEN SALAD (V)<br>Mixed Leaves, Cherry Tomatoes, English Cucumber, Red Onions, Kalamata Olives Locally Sourced Feta Cheese, House Dressing.                                   | 95  |

## ASARA PASTA

|   |     |
|---|-----|
| PULLED PORK TORTELLONI<br>Homemade Pasta, Juicy Pulled Pork, Crispy Bacon, Brown Butter & Sage                              | 180 |
| SEAFOOD TAGLIATELLE<br>Creamy Lobster Bisque, Crispy Calamari, Prawns & Mussels, Pecorino Cheese, Parsley & Lemon Gremolata | 235 |

## CHEF'S FAVORITE

|   |                          |
|---|--------------------------|
| WEST COAST FRESH MUSSELS<br>ASARA Chardonnay & Butter Sauce, Onion, Garlic, Chili, Fresh Coriander, Char-Grilled Ciabatta Bread                                   | 155                      |
| TEMPURA FISH & CHIPS<br>Fresh Hake Coated in Light Tempura Batter, Deep-Fried, Zesty Tartar Sauce & Hand Cut Crispy Fries   | 195                      |
| BEEF BURGER<br>250g Angus Beef Patty, Home Baked Brioche Bun, Cos Lettuce, Tomato, Pickle, Red Onions, Bacon Jam, Austrian Raclette Cheese, Hand Cut Crispy Fries | 325                      |
| ARTICHOKE HEARTS (V)<br>ASARA Chardonnay, Garlic Butter, Crispy Fennel, Polenta   | 145                      |
| SUNDOWNER PLATTER FOR TWO<br>A Selection of Savoury Bites, Local Cheeses & Artisan Cold Cuts, Mixed Pickles, Dips & Freshly Baked Bread                           | 255                      |
| DRY AGED STEAKS<br>All our steaks are dry aged & matured for 4-6 weeks. Steaks are served with a Garden Salad & Hand Cut Crispy Fries                             |                          |
|   | 250 grams      350 grams |
| ANGUS BEEF SIRLOIN  | 215      305             |
| ANGUS BEEF RIB EYE  | 290      445             |
| ANGUS BEEF MIGNON   | 295      399             |
| ANGUS THOMAHAWK 800G on the bone  | 695                      |

## EXTRAS

|   |    |
|---|----|
| GREEN PEPPERCORN SAUCE<br>Creamy Sauce with Peppercorns and Whiskey | 99 |
| MUSHROOM SAUCE<br>Fried Mushrooms, Cream, Sherry, Demi-Glace        | 65 |
| MUSTARD SAUCE<br>Whole Grain Mustard, Cream & Chives                | 72 |
| BEARNAISE SAUCE<br>Egg Yolk, Reduction, Butter & Tarragon           | 80 |
| SEASONAL ROASTED VEGGIE<br>Oven Roasted with Butter and Herbs       | 85 |
| CHILLI & GARLIC BUTTER<br>Unsalted Butter with Italian Parsley      | 65 |

## DESSERTS

|   |     |
|---|-----|
| MINI CHURROS<br>Lightly Burnt Salted Caramel, Chocolate Soil, Cinnamon Ice-Cream                                      | 115 |
| PEAR & WHITE CHOCOLATE GALETTE<br>Vanilla Crème Patissiere, Poached Pears, Thin Puff Pastry                           | 115 |
| SEMOLINA CRÈME BRÛLÉE<br>Macerated Local Mixed Berries, Coarse Vanilla Crumbs, Crafted Vanilla Ice-Cream              | 125 |
| CHOCOLATE RASPBERRY ENTREMET<br>Vanilla Streusel, Raspberry & Almond Dacquoise, White Chocolate Mousse & Mirror Glaze | 125 |
| APPLE CHEESECAKE<br>Genoise Sponge, Apple & Cinnamon Purée, Mirror Glaze  | 115 |

Please note a 10% gratuity will be added to each table.

