

# WINE BAR

## SMALL BITES

MARINATED OLIVES (V) Kalamata & Green Olives Marinated in Extra Virgin Olive Oil, Orange Zest, Thyme, Roasted Garlic & Chili	99
PIZZA QUENELLES (V) Crispy Pizza Rolls, Smoked Olive Tapenade, Humus, Homemade Peppadew Pesto	75
PORK BITES Sliced Pork Belly, Soy & Ginger Sticky Glaze, Sour Apple, Wild Rocket	170
BABY CHOKKA Crispy Deep-Fried Squid, Garlic Aioli, Spicy Sriracha Sauce, Mixed Baby Leaves	180
CRISPY HAND CUT FRIES (V) ASARA Tomato "Curried" Sauce, Handcrafted Original Mayonnaise and Mayonnaise with Truffle Oil	140
GAMBAS AL AJILLO Tiger Prawns, Garlic, Chili, Olive Oil, Fresh Parsley, Crispy Ciabatta Toast	355

## SALADS

ASARA STYLE CAESAR'S SALAD Egg Yolk, Dijon Mustard, Olive Oil & Anchovy Dressing, Cos Lettuce, Croutons, Smoked Streaky Bacon, Parmesan Shavings, Garlic & Chili Tiger Prawns	339
ASPARAGUS CAPRESE (V) Char-Grilled Seasonal Asparagus, Fresh Exotic Tomatoes, Italian Bocconcini Cheese, Basil Pesto Roasted Pumpkin Seeds, Fresh Basil Leaves, Balsamic Reduction	395
ASARA GARDEN SALAD (V) Mixed Leaves, Cherry Tomatoes, English Cucumber, Red Onions, Kalamata Olives Locally Sourced Feta Cheese, House Dressing.	105

## ASARA PASTA

PULLED PORK TORTELLONI Homemade Pasta, Juicy Pulled Pork, Crispy Bacon, Brown Butter & Sage	225
SEAFOOD TAGLIATELLE Creamy Lobster Bisque, Crispy Calamari, Prawns & Mussels, Pecorino Cheese, Parsley & Lemon Gremolata	295

## CHEF'S FAVORITE

WEST COAST FRESH MUSSELS ASARA Chardonnay & Butter Sauce, Onion, Garlic, Chili, Fresh Coriander, Char-Grilled Ciabatta Bread	215
TEMPURA FISH & CHIPS Fresh Hake Coated in Light Tempura Batter, Deep-Fried, Zesty Tartar Sauce & Hand Cut Crispy Fries	225
BEEF BURGER 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) ASARA Chardonnay, Garlic Butter, Crispy Fennel, Polenta	175
SUNDOWNER PLATTER FOR TWO A Selection of Savoury Bites, Local Cheeses & Artisan Cold Cuts, Mixed Pickles, Dips & Freshly Baked Bread	345
DRY AGED STEAKS 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	235      325
ANGUS BEEF RIB EYE	405      475
ANGUS BEEF MIGNON	375      465
ANGUS THOMAHAWK 800G on the bone	695

## EXTRAS

GREEN PEPPERCORN SAUCE Creamy Sauce with Peppercorns and Whiskey	99
MUSHROOM SAUCE Fried Mushrooms, Cream, Sherry, Demi-Glace	75
MUSTARD SAUCE Whole Grain Mustard, Cream & Chives	72
BEARNAISE SAUCE Egg Yolk, Reduction, Butter & Tarragon	80
SEASONAL ROASTED VEGGIES Oven Roasted with Butter and Herbs	89
CHILLI & GARLIC BUTTER Unsalted Butter with Italian Parsley	65

## DESSERTS

MINI CHURROS Lightly Burnt Salted Caramel, Chocolate Soil, Cinnamon Ice-Cream	125
PEAR & WHITE CHOCOLATE GALETTE Vanilla Crème Patissiere, Poached Pears, Thin Puff Pastry	145
SEMOLINA CRÈME BRÛLÉE Macerated Local Mixed Berries, Coarse Vanilla Crumbs, Crafted Vanilla Ice-Cream	125
CHOCOLATE RASPBERRY ENTREMET Vanilla Streusel, Raspberry & Almond Dacquoise, White Chocolate Mousse & Mirror Glaze	145
APPLE CHEESECAKE Genoise Sponge, Apple & Cinnamon Purée, Mirror Glaze	125

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

