



BISTRO • BAR • PATISSERIE

BAR AND PATISSERIE MENU

available 4pm - late

SAVOURY

Fries and aioli \$7

Verrines

(tasty ingredients layered in a glass)

Potted eggplant, tomato, goat cheese, pesto, cashews \$9

Potted confit tuna, tomato and fennel compote basil jelly \$13

Potted ocean trout rillettes, lemon jelly, dill \$13

Pork terrine, cornichons baguette \$8

Duck and orange terrine, cornichons, baguette \$9

Pork rillettes, cornichons, baguette \$9

Pot of duck liver and port parfait, pickled grapes

cornichons, baguette \$16

Plate of Serrano ham and Wagyu Bresaola \$22

Wapengo Sydney rock oysters with

eschalot vinaigrette (from 6pm)

\$4ea - ½ Dozen \$24 - Dozen \$44

Olives, goat cheese, tapenade, baguette \$13 (from 6pm)

Plate of local and imported cheese, lavoche \$20 (from 6pm)

DESSERTS, MACARONS & CAKES

CRÈME BRÛLÉE À LA VANILLE

Vanilla crème brûlée, pistachio ice cream \$16 (from 6pm)

ASSIETTE DE MIGNARDISES

Plate of petit fours and macarons \$20 (from 6pm)

CAFE GOURMAND

3 Macarons with your choice of coffee \$12

CHAMPAGNE GOURMAND

2 Macarons with a flute of

Laurent Perrier Brut Champagne \$25

BAROQUE MACARONS \$3.00 EACH (EAT IN)

PLEASE SEE OUR DISPLAY FOR TODAYS FLAVOURS

INDIVIDUAL CAKES FROM THE DISPLAY

ZULU \$12

Valrhona 'Araguani' chocolate mousse, salted caramel and dark chocolate ganache

LE ROI SOLEIL \$10

Mango and mandarine mousse, coconut cremeux almond nougatine, almond sponge

POMPADOUR \$10

Raspberry mousse, passion fruit cremeux almond nougatine

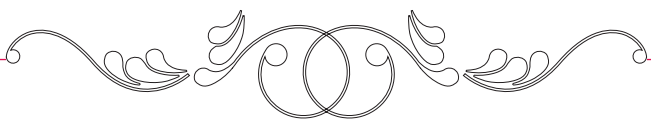
VOLTAIRE \$9

Cold set vanilla cheesecake wrapped in white chocolate

BAROQUE CHOCOLATE ECLAIR \$8

Valrhona chocolate ganache, dark chocolate choux pastry chocolate crumble

all products may contain traces of nuts



BAROQUE COCKTAILS

All \$16

KIR ROYALE - \$20

Laurent Perrier Brut Champagne
crème de cassis

GRAND BELLINI

Peach purée and liqueur topped with
sparkling wine and a splash of Grand Marnier

GINNY HENDRICKS

Muddled cucumber shaken with Hendrick's Gin,
Poire William, sugar and fresh citrus and served over ice

SUGAR AND SPICE

Martin Miller's Gin, Dom Benedictine, raspberry purée and
a hint of white pepper mixed with cinnamon syrup and fresh lemon
and shaken with egg whites and served over ice

GREEN HARVEST

Bombay Sapphire Gin shaken with fresh kiwi fruit
dash of orgeat syrup and citrus

MANGO MARGARITA

Mango liqueur, Cazadores Tequila, triple sec
all shaken with mango puree and lime, topped with
soda and served short over ice

SWEET ESCAPE

Bombay Sapphire and vanilla syrup shaken with
apricot purée, triple sec, fresh lime and egg whites

CRYSTAL APPLE

42 Below Vodka shaken with cinnamon syrup, apple
liqueur and fresh lime, served martini style

BITTER OLD MAN

Makers Mark, Martini Rosso and Aperol stirred
delicately over ice with angostura bitters
and fresh orange garnish

PAPA HUTCH

Hennessy V.S Cognac, Grand Marnier, Pomme Vert and
apple juice shaken up and topped with Apple Thief Cider

WATERMELON WARHORSE

Watermelon and ginger shaken with
42 below vodka, lychee liqueur & a hint of vanilla.

THINKING MELON

Cazadores tequila shaken with lemon juice, watermelon liqueur,
aromatic bitters and a splash of ginger ale and vanilla