

BANGALAY DINING

LUNCH MENU 12PM – 3PM

Sourdough with house made butter or seaweed butter | 5 per serve

TO SHARE

Marinated kangaroo valley olives with thyme, mandarin peel, garlic | 8

Kingfish ceviche, cucumber, finger lime and dill | 14

Smoked chicken cigars, nettle aioli, fine herb salad | 12

Sardines, fried sourdough, pickles, saffron custard | 12

Rock oyster with mignonette dressing | 4.5 each

Grilled honey bug | sriracha aioli | 18

Crisp whitebait | lemon myrtle | 16

CHARCUTERIE BOARD | 28

Calabrese, prosciutto, bresaola, chutney, house made lavosh, house pickles

CHEESE BOARD | 28

Local and imported cheese, local honey, housemade lavosh, fresh and preserved fruit

SEAFOOD PLATTER | 85

Myrtle cured salmon, honey bugs, oysters, crisp white bait, cuttlefish, smoked kingfish rillette, Crispbread, pickles, condiments

MAIN

Organic cabbage, cheddar, saltbush, elderflower, walnuts | 32

Beer battered fish & chips, housemade tartar | 22

Bangalay burger, wagyu beef pattie, caramelised onion, cheese, beetroot, aioli, fries | 22

Heirloom tomato salad, buffalo mozzarella, basil, olive oil | 19

SIDES | 10

Organic salad leaves, white balsamic | Charred carrots, hazelnuts, thyme

Seasonal greens | Shoestring fries | 8