



BAR SNACKS

perfect with a drink while you settle in

Mixed Marinated Olives — 9

Mount Zero olives gently marinated in-house with garlic, citrus, red wine, thyme and rosemary. Fragrant, savoury and perfectly balanced—designed to awaken the palate and ease you into the night.

Sweet & Spicy Mixed Nuts — 9

A warm, aromatic blend of roasted nuts glazed in maple and vanilla, with a gentle kick of cayenne, cumin and cinnamon. Sweet, savoury and irresistibly moreish—crafted for grazing alongside a well-made drink.

Lamb Biltong Mint & Rosemary — 11 (35g) / 19 (70g)

A succulent and juicy rich lamb infused with mint and rosemary to replicate the classic 'Sunday Roast'. A twist on the usual beef biltong, that is a crowd favourite!


Beef Biltong Sweet BBQ — 11 (35g) / 19 (70g)

Our Sweet BBQ Biltong explodes with sweet and sticky classic BBQ flavours that will fix your sweet tooth!

Hunter's Gourmet Chips (150g) — 11

Premium hand cooked crisps in a generous 150g canister, delivering bold flavour and serious crunch. Choose from chilli lime & pickle, pesto & parmesan, korean gochujang or smokehouse BBQ—perfect for sharing... or not.

Please check with your server regarding dietary requirements.



BAR BITES

Graze and Share

The Closet Charcuterie — 38

A curated selection of premium salamis—chorizo with smoked paprika, duck & juniper berry, kangaroo & mild chilli, and wild boar & fennel—paired with brie, blue cheese, marinated olives, sweet & savoury nuts, chutney, berries and dried fruit. Served with water crackers for the perfect grazing experience. (GF Available)

Baked Herbed Marri Honey Brie with Walnuts — 19

A golden wheel of baked brie topped with roasted walnuts, fragrant thyme and rosemary, and drizzled with Western Australian marri honey. Rich, warm and irresistibly gooey, served with crostini for sharing and savouring every sweet and savoury bite. (GF Available)

Hot Smoked Kingfish & Vermouth Pâté — 18

From Little Tinned Co, delicately smoked Eyre Peninsular kingfish pâté with a touch of vermouth for depth and brightness. Served with crostini, cornichons, lemon and flaky sea salt—rich, refined and made for slow grazing. (GF Available)

Australian Mussels in Cape Jaffa Whisky — 18


From Little Tinned Co, plump Australian mussels gently infused with Cape Jaffa whisky, bringing a subtle warmth and depth to the sea's natural sweetness. Finished with lemon and parsley, served with crostini for dipping into every last drop. (GF Available)

House Made Dip Duo — 16

A rotating selection of our house-made dips, crafted fresh and full of flavour, served with crisp fried tortilla chips for dipping. Ask your server for today's creations and discover what's on offer. (GF Available)

House Fries — 10

Crisp, golden and lightly seasoned - the kind of fries that disappear fast. Perfect on their own or alongside something stronger from the bar.



BAR BITES

Hot & House Favourites

Chicken Wings (8 per serve) — 16 one serve / 30 two serves

Crispy, juicy wings tossed to order in your choice of flavour — BBQ, buffalo, korean gochujang, lemon herb pepper, szechuan & hot Honey or pineapple chilli & lime. Finger-licking, crowd-pleasing and built for sharing.

Spicy Chorizo in Red Wine & Honey — 16

Spanish chorizo simmered in a rich red wine, garlic and honey sauce, served with toasted garlic sourdough for soaking up every last drop of flavour. Bold, rustic and made for sharing. (GF Available)

Sesame Prawn Toast — 19

Crisp, golden prawn toasts topped with a vibrant nuoc cham herb salad and served with lemon garlic mayo. A fresh, zesty take on a classic bar favourite.

Sweet and Sour Popcorn Cauliflower — 16

Lightly battered cauliflower bites tossed in a glossy sweet and sour sauce, finished with toasted sesame seeds. Crisp, tangy and completely addictive — a plant-based crowd favourite.

Sesame Chilli Edamame — 12

Warm edamame pods tossed through a fragrant blend of garlic, ginger, chilli and soy, finished with fresh lime and toasted sesame. Bright, savoury and full of bite.

Italian Meatballs (8 per serve) — 16

Tender pork and beef meatballs simmered in a rich tomato sauce, finished with grated parmesan and toasted garlic sourdough. Classic, comforting and perfect for sharing over a glass of red