

The
LIBRARY
reading room / lounge bar / live music / sweets & treats

TAPAS

-
- \$ 8** **Warm Marinated Olives** *gf / df / v*
Rosemary, chilli, Leafyridge olive oil
.....
- \$15** **Labneh with Doha Spice** *v*
Lemon infused fresh cheese, Lot 8 harissa olive oil, bread
.....
- \$20** **Maple Smoked Duck, Chicory & Orange Salad** *gf*
Medjool date, Celeriac, roasted hazelnuts, chives
.....
- \$16** **Swine & Dine**
Pork rilette, Szechuan pineapple jam, Crackle,
cornichons, mustard, toast
.....
- \$13** **Cauliflower Tempura** *df / v*
Curry mayonnaise
.....
- \$22** **Salmon Cornetto**
Kaffir lime, lemongrass cured Mt Cook salmon, dill crème fraîche,
pickled shallot, popped capers, black sesame cones
.....
- \$17** **Squid Rings** *df*
Preserved lemon aioli, chilli, parsley & sesame sprinkle
.....
- \$17** **Halloumi, Smoked Beetroot Hummus & Sprouted beans** *gf*
Fresh leaves, balsamic caramel, mint gremolata
.....
- \$19** **Beef Carpaccio**
Parmesan, black olive bread crumbs, tomato
& tabasco jelly, basil, smoke
.....
- \$17** **Mushroom Parfait, Pickled Vege & Lavosh** *df / vv*
Spiced walnut crumb, mustard cress, white truffle oil
.....
- \$17** **Fish Fingers** *df*
Panko crumbed, jalapeño tartare
.....
- \$19** **Chorizo, Prawns & Cider**
House made chorizo, prawns, cider & bread
.....
- \$12** **Triple Cooked Fries** *gf / df / v*
Aioli, spiced ketchup
.....

gf = gluten free / df = dairy free / v = vegetarian / vv = vegan

** Gluten free bread is available upon request*

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SWEET

-
- \$15 Praline Covered Honey Ice Cream *gf***
Strawberry soup
-
- \$17 Raspberry Mille-feuille**
Caramalised flaky pastry, creme patissiere & fresh raspberries
-
- \$18 A Doughnut Fix**
Fairy floss, choice of 1 filling ... 1 more hit + \$3
- Chocolate fudge
 - Peanut butter Dulce de Leche
 - Raspberry jam
-
- \$19 Warm Chocolate Fondant**
Salted beetroot & brownie icecream
-
- \$17 Matcha & White chocolate 'Tea a misu'**
White chocolate curls
-
- \$17 Chocolate & Apricot Tart**
Candied pistachio & mascarpone sorbet
-
- \$15 Elderflower & Lychee Brulee**
Passionfruit shortbread
-
- \$19 Stoners Sundae**
Peanut butter Dulce de Leche, candied bacon, doughnut,
Moro bar slice.....
-
- \$32 Dark chocolate Fondue for Two**
Fresh fruit, marshmallows, hokey pokey, roasted nuts, flake
-

CHEESE

Cheese is \$14 & is served as a 50g portion

-
- Cwmnglyn Raw cow, Farmhouse cheddar**
Rosemary Lavosh, spiced pepper jelly
-
- Tenara Pasteurised Goat, Ash coated, soft**
Honey and oat crackers -
-
- Brie de Meaux Raw cow, soft ripened**
Apple Jelly and rice wafers
-
- Fourme D'Ambert Pasteurised cow, blue**
Gingerbread, black mission figlets
-
- Galactic Gold - Pasteurised cow, washed rind**
Dried white figs, apricot, fresh baguette
-
- \$33 Cheeseboard**
Any three of the above cheeses & accompaniments
-

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