

The LIBRARY

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

SMALL PLATES

-
- \$ 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
-
- \$24** **Cured Ham & Melon Salad**
La paleta Iberica, honeydew melon, labneh,
beechwood honey, mustard cress
-
- \$15** **Swine & Dine**
Pork rilette, Szechuan pineapple jam, Crackle,
cornichons, mustard, toast
-
- \$12** **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
-
- \$19** **Chargrilled Octopus** *gf*
Truffled potato, smoked paprika
-
- \$16** **Baby Beets** *gf / v*
Salt roasted, fresh cheese, spiced walnuts, leaves
-
- \$19** **Beef Carpaccio**
Parmesan, black olive bread crumbs, tomato
& tabasco jelly, basil, smoke
-
- \$17** **Salmorejo & Tin Can Toastie**
Cold tomato & olive oil soup, Fresh buffalo mozzarella,
chorizo Iberico, black truffle, brioche
-
- \$17** **Fish Fingers** *df*
Panko crumbed, jalapeño tartare
-
- \$19** **Chorizo, Prawns & Cider**
House made chorizo, prawns, cider & bread
-
- \$12** **Hand Cut Fries** *gf / df / v*
Triple cooked, aioli, spiced ketchup
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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

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- Cwmglyn 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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