



Northside Wines
BAR MENU

OYSTERS, GRILLED, SOY + MIRIN DRESSING / OR / NATURAL, VINAIGRETTE | GF | 5 EA

BRAISED OLIVES, ORANGE, FENNEL, CHILLI | VG GF | 10

GARLIC COB LOAF, CULTURED BUTTER | V | 14

BAKED CAMEMBERT PITHIVIER, CRANBERRY JAM, CROUTONS | V | 18

WALNUT + MUSHROOM PATE, FRIED ENOKI, LEMON, FOCACCIA | VG GFO | 16

HAM HOCK + DIJON CROQUETTES, CHIPOTLE AIOLI (3) | 17

CRISPY PORKBELLY, SHERRY GLAZE, APPLE PUREE, FRESH APPLE (2) | GF | 20

SNAPPER CEVICHE, LECHE DE TIGRE, PICKLED CELERY, RED ONION, CUCUMBER, ROCKMELON, CRESS | GF | 19

ROASTED CAULIFLOWER STEAK, CITRUS TAHINI, PARSLEY, PICKLED ONION | VG GF | 16

MISO GLAZED EGGPLANT, SOY + MIRIN DRESSING, CORIANDER | VG GF | 16

CHIPS, THYME + GARLIC BUTTER, PARMESAN, CONFIT GARLIC AIOLI | GF VGO | 13

PIZZA

MARGHERITA, NAPOLI, FIOR DI LATTE, FRESH BASIL | V | 23

PROSCIUTTO, NAPOLI, FIOR DI LATTE, FRESH BASIL | 25

FOUR CHEESE, BLUE, FIOR DI LATTE, PARMESAN, MOZZARELLA, NAPOLI, HONEY DRIZZLE | 25

PULLED LAMB SHOULDER, NAPOLI, MOZZARELLA, GREEN OLIVES, CHILLI | 25

ARTICHOKE, NAPOLI, MUSHROOM, FIOR DE LATTE, CITRUS ZEST | VGO | 24

DESSERT

STICKY DATE PUDDING, BUTTERSCOTCH, VANILLA ICE CREAM | 16

LEMON TART, CHANTILLY CREAM, STRAWBERRY | V | 16

CHOCOLATE BROWNIE, RED WINE POACHED PEAR | GF VG | 16

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE | O OPTIONAL