



Northside Wines
BAR MENU

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

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

HOUSEMADE FOCACCIA, WHIPPED MISO BUTTER | V | 12

SALMON BRANDADE, FRIED FOCACCIA, DILL OIL (2) | 14

BAKED CAMEMBERT PITHIVIER, CRANBERRY JAM, CROUTONS | V | 19

(PLEASE ALLOW AROUND 20 MINS. TRUST US, IT'S WORTH THE WAIT!)

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

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

SNAPPER CEVICHE, LECHE DE TIGRE, PICKLES, CORIANDER, DAIKON | GF | 18

ROASTED CAULIFLOWER, CITRUS TAHINI, PARSLEY, PICKLED ONION | VG GF | 18

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

LAMB SAUSAGE, 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

DARK CHOCOLATE MOUSSE, SALTED CARAMEL, MALT CRUMBLE | V GFO | 16

COCONUT + STRAWBERRY SEMIFREDO, BERRY COULIS, CANDIED PISTACHIOS | VG GF | 14

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