

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

SMALL PLATES & SNACKS

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- \$9** **Warm Marinated Olives** *gf/df/vv*
rosemary, chilli infused olive oil
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- \$11** **Chip & Dip** *df/vv/gf**
confit garlic hummus, coriander chermoula, pita chips
pairs well with our 'Caught in the rain' cocktail
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- \$17** **Halloumi Nuggets** *gf/v*
spicy plum sauce
pairs well with our 'Fire & Blood' cocktail
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- \$18** **Boneless Buffalo Chicken**
franks buffalo wing sauce, ranch dressing, crudités
pairs well with almost anything
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- \$17** **Seasonal Bruschetta** *vv*/v*
toasted ciabatta, seasonal roasted vegetables, herb dressing, parmesan
pairs well with a glass of pinot gris
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- \$12** **Triple cooked Fries** *gf*/df/v/vv**
aioli, spiced ketchup
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CHEESE

One cheese \$15 Two cheese \$28 Deluxe cheeseboard \$40*

Delice de Bourgogne - soft ripened, triple cream, cows milk cheese
cranberry campari jelly, fresh apple, rice wafers
pairs well with a glass of dessert wine
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Comte *semi-hard, France*
plum paste, walnut crackers, roasted nuts
pairs well with a glass of 10yr tawny port
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Saint Agur - soft, cows milk blue cheese
warmed gingerbread, figlets
pairs well with a glass of Mt Edward pinot noir
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gf = gluten free / df = dairy free / v = vegetarian / vv = vegan / nf = nut free
**available upon request*

DESSERTS

All of our desserts are 2 for 1, every Tuesday

\$17 Rose & Lemon Creme Brulee v/gf*
lemon "Twist" puff
*pair this with a Through the Looking Glass Cocktail
for a magical experience*

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\$17 Basque Cheesecake v
orange infused cheesecake served with strawberries, rosemary & juniper
compote, almond biscotti
pair this with a boozy and bold "Scanner Darkly" cocktail

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\$18 Coffee Sticky Date Pudding v/nf*
maple coffee sauce, candied walnuts, mint stracciatella gelato
pair this with a Classic Espresso Martini for a good time

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\$17 Port Poached Apples & Almond Cake vv
fig & maple ice cream, candied hazelnuts, served warm
pair this with our "Old Testament" cocktail

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\$18 Tim Tam Slam vv/gf
house made dark chocolate & cherry Tim Tams with a spiced
rum hot chocolate
*already paired with the fantastic 'Sakhi's Spiced Rum Hot
Chocolate'*

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\$20 Dark Chocolate and Pistachio Rocher sloe gin
jelly, raspberry sorbetto
pair this with "The Secret Life of Bees" Cocktail