

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

## SMALL PLATES & SNACKS

- .....
- \$9**     **Maple Toasted Spiced Nuts** *gf/df/vv*  
a selection of nuts with house seasoning  
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- \$11**     **Chip & Dip** *df/vv/gf\**  
tortilla chips with red pepper chipotle salsa  
*pairs well with our 'Fire & Blood' cocktail*  
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- \$19**     **Patatas Bravas** *gf/nf/v\**  
pico de ciallo, feta, herb dressing & crispy pancetta  
*pairs well with a Spicy Margirita*  
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- \$18**     **Harissa & Honey Chicken** *nf*  
harissa and honey marinade with tzatziki dipping sauce  
*pairs well with almost anything*  
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- \$17**     **Seasonal Bruschetta** *v/vv\**  
garlic ciabatta, seasonal roasted vegetables, herb dressing, parmesan  
*pairs well with a glass of Pinot Gris*  
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- \$17**     **Triple Cooked Fries** *df/v/vv\*/gf\**  
chilli herb seasoning, aioli, spiced ketchup  
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## CHEESE

*One cheese \$15 Two cheeses \$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, cow's milk*  
plum paste, walnut crackers, toasted spiced 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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## DESSERTS

*All of our desserts are 2 for 1, every Tuesday*

**\$17     Rose and Lemon Crème Brûlée** v/gf\*  
lemon twist puff  
*pairs well with 'Bellina Gomez' for a magical experience*

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**\$17     Basque Cheesecake** v  
lime infused cheesecake served with minted mango compote,  
& cashew biscotti  
*pair this with a our 'Scanner Darkly' Cocktail if you feel like  
diving into a bold and boozy dream*

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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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**\$18     Earl Grey Milk Chocolate Mousse** nf\*  
candied pistachios, blood orange jelly, served with orange shortbread  
*pair this with our 'Falling Holy Water' cocktail to complete the dish*

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**\$18     Summer Fruit Pavlova** nf  
orange blossom meringue, pickled strawberries & rhubarb,  
brown butter cake, whipped crème fraîche with fresh seasonal fruits  
*pair this with our 'The Secret Life of Bees' Cocktail to recreate  
the nostalgic taste of summer*

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**\$18     Rosé Poached Berries & Almond Cake** vv  
served with candied hazelnuts & feijoa sorbet  
*pair this with our 'The Last Gold Digger' Cocktail to complete  
this decadent dish*