

BAR MENU

SNACKS & SHARE PLATES

Grilled Sourdough aged balsamic, Mt Zero olive oil	\$6
Cheese + Garlic Bread	\$12
Mixed Marinated Olives	\$10
Sydney Rock Oysters natural or mignonette	\$6.5ea
Salt + Pepper Calamari garlic aioli	\$19
Burrata roasted tomatoes, basil, grilled sourdough	\$21
Cheese Platter blue, double cream brie, cheddar, peach & muscatel chutney + lavosh	\$36

SALUMI SELECTION

served with cornichons + guindillas

Prosciutto Di Parma Villani	\$19
LP's Hot Salami Cotto	\$15
De Palma Wagyu Bresaola	\$20

BAGUETTES

served with fries

Double Smoked Leg Ham Asiago, dijonnaise, ornichon	\$17
Poached Prawns Marie Rose, iceberg lettuce	\$19
Vine-Ripened Tomato buffalo mozzarella, basil pesto, aged balsamic	\$16

gluten-free lettuce cups available

Shutters is a cashless venue.

A Merchant Service Fee (MSF) of 1.9% applies for all credit card payments.

This fee does not apply to EFTPOS payments.

Public Holiday surcharges of 15% and Sunday surcharge of 10% apply

MAINS

Roasted Pumpkin Risotto \$26
crispy sage, pumpkin seed dressing

Beer-Battered Fish & Chips \$34
minted peas, tartar

Sandwich grilled chicken \$25
breast, avocado, bacon, fried egg, tomato, fries

Shutters Double Cheeseburger \$24
two beef patties, American cheese, mustard, pickles, onion, ketchup, fries

SIDES

Roasted Chat Potatoes \$18
house chilli salt

Fries aioli \$12

SALADS

Baby Gem \$17
parmesan cream, herb pangratatto, vinaigrette
+ grilled chicken breast +\$7
+ garlic prawns +\$10

Beetroot + Goat's Cheese \$18
toasted pine nuts, balsamic

SWEETS

Shutters Tiramisu \$18

Ice Cream + Sorbet \$12
French vanilla, salted butter caramel, mango, lemon

Daily Cakes + Slices \$8

shutters