

BAR MENU

SNACKS & SHARE PLATES

House Focaccia \$8
confit garlic butter or extra virgin olive oil +
aged balsamic (GF*/DF*/V/VGN*/NF)

Sydney Rock Oysters \$36/6
natural or mignonette (GF/DF/VGN/NF)

Vannella Burratina \$20
charred peach, basil, hot honey (GF/NF)

Salt + Pepper Calamari \$16
garlic aioli (DF/NF)

Salumi Selection \$42
cornichons + guindillas

SIDES

Shoestring Fries \$12
black pepper aioli (GF/DF/NF/V/VGN*)

Marinated Cherry Tomatoes \$12
marjoram, olive oil (GF/DF/NF/V/VGN)

MAINS

Chopped Cos Salad \$16

Pecorino, crispy prosciutto, Caesar dressing
+chicken \$8 // +prawns \$11
(GF/NF/V)

Steak Frites \$45

MB4+ striploin, shoestring fries, peppercorn
sauce (GF/NF)

Fish & Chips \$36

Bondi beer battered flathead, shoestring
fries, tartar sauce (DF/NF)

Shutters Double Cheeseburger \$28

two beef patties, American cheese, mustard,
pickles, onion, fries (NF)

Shutters Club Sandwich \$28

grilled chicken breast, avocado, bacon, fried
egg, tomato, fries (GF*/DF*/NF/V*)

DESSERTS

Tart of the Day \$16

whipped creme fraiche (V/NF)

Local & International Cheese \$38

3 cheeses served with quince, cornichons &
lavosh (GF*/V)

shutters