

## SMALL SHARES

<b>FRESH MARKET OYSTERS</b> GF	½DOZ \$24 DOZ \$36
mignonette or wakame & scampi roe.	
<b>CEVICHE</b>	\$18
market white fish. coriander. lime. Spanish saffron oil marinade. corn tostada. citrus cucumber salsa. fresca. GF	
<b>SALMON GRAVLAX</b>	\$17
house cured Ora King salmon. gin. vodka. dill cure. fried caper. chive crumb. lime crème fraîche. GF	
<b>BEEF CARPACCIO</b>	\$16
rare roasted beef tenderloin. horseradish creme. Brunoise dill pickle. applewood smoked salt. GF	
<b>HALOUMI CHIPS</b>	\$12
lightly spiced besan coat. chipotle aioli. GF, V	
<b>WARM MARINATED OLIVES</b>	\$8
house marinated abequina Mount Zero olives. charred ciabatta. GFO, V, VG	
<b>DUCK LIVER PARFAIT</b>	\$16
marsala rose jelly. toasted almond macadamia crumb. house baked light rye. GFO	
<b>TWICE COOKED PORK BELLY BITES</b>	\$18
crispy skinned pork belly. spicy soy reduction. roasted peanut. GF	
<b>SMOKED SALMON MOUSSE</b>	\$15
applewood hot smoked salmon. charcoal wafer. dill lime crème fraîche whip. GF	
<b>COCONUT CRUSTED DRUNKEN PRAWNS</b>	\$19
caribou rum. pineapple. coriander. chilli. GF	
<b>PAN FRIED CUTTLEFISH</b>	\$20
garlic. lemon. basil. Spanish chorizo. extra virgin olive oil. GF	
<b>GRILLED SKULL ISLAND PRAWNS</b>	\$21
chargrilled Skull Island U6 prawns. paw paw. grapefruit. chilli. Thai basil ginger emulsion. GF	
<b>STUFFED CHILLI CRAB</b>	\$24
Fraser Island spanner crab. chilli. ginger. smoked lime. charred ciabatta. GFO	
<b>WESTERN AUSTRALIAN OCTOPUS</b>	\$23
green tomato gazpacho. caramelised apple. saffron chilli oil. roasted cauliflower florets. micro coriander. GF	
<b>SCAMPI BROTH &amp; TOASTS</b>	\$21
poached WA scampi. chilli. ginger. lemongrass. toasted sourdough. GFO	
<b>WAYGU RAGU TORTELLINI</b>	\$19
15 hour ragu. house made pasta. rose cream sauce. fresh roquette. shaved walnut.	

## FROM THE GARDEN

<b>HEIRLOOM CHERRY TOMATO SALATA</b>	\$18
jamun crisps. smoked buffalo mozzarella. fried basil. sourdough toasts. watercress. witlof. balsamic emulsion. GFO, VO, VG	
<b>ROASTED BABY BEETROOTS</b>	\$18
roasted pistachio. fresh radish. baked Pincodoa goats cheese. baby spinach. chive oil. GF, VO, VG	
<b>RHUBARB &amp; FRIEZE SALAD</b>	\$18
candied pecans. pickled shallot. ashed chevron goats cheese and apple cider vinaigrette. GF, V, VG	

## BOARDS

### CHARCUTERIE BOARD

2pp \$24 / 4pp \$44

sliced cured meats. two cheeses. olives. cornichons. green tomato and jalapeno chutney. grilled olive bread. extra virgin olive oil. balsamic reduction. GF

### VEGETARIAN BOARD

2pp \$19 / 4pp \$36

polenta chips. fire roasted capsicum. house marinated olives. grilled zucchini slices. eggplant crisps. cucumber yoghurt. roasted chickpeas. rye toasts. GF, VG, VO

### CHEESE BOARD

2pp \$26 / 4pp \$46

chefs selection of seasonal fruits. a selection of two cheeses from four cheeses. both imported and local. with dressed roquette. organic quince paste and charcoal activated crackers. GF, V

## MAIN SHARES

<b>TUNA LOIN BURGER</b>	\$21
prosciutto. semi dehydrated roma heirloom cherry tomatoes. wakame remoulade. watercress. potato bun. GFO	
<b>DUKKHA CRUSTED ORA KING SALMON</b>	\$29
pernod prawns. farro verde. spinach. GF	
<b>THE REEF</b>	\$35
fresh seasonal market fish. U6 butter-fried Skull Island prawns. house smoked mussels. charred Asian greens. romesco. GF	
<b>LAMB CUTLETS</b>	\$38
Milly Hill lamb cutlets. harissa. sapphire potato dauphine. pumpkin puree. caramelised shallot. tender stem broccolini. mint oil. jus. GF • PLEASE ALLOW 20 MINUTE WAIT	
<b>PADDOCK TO SEA</b>	\$40
rare roasted Maleny black angus tenderloin. charred king prawns. roasted garlic and white bean puree. parmesan crisps. baby snow pea tendrils. pan jus. GF • PLEASE ALLOW 20 MINUTE WAIT	
<b>FRIES</b>	\$10
smoked paprika salt. chipotle aioli. GF, V, VO	
<b>BONE MARROW</b>	\$18
split shin bones flambé with cognac and served with toasted sourdough. GFO	
<b>SEASONAL VEG</b>	\$9
seasonal market vegetables. red wine compound butter. GF, VGO, VO	
<b>GARDEN SALAD</b>	\$9
watercress. cherry tomato. fried shallots. cucumber ribbons. GF, V, VG, VO	

SIDES FOR MAIN SHARES

GF - GLUTEN FREE / GFO - GLUTEN FREE OPTION / V - VEGETARIAN  
VO - VEGETARIAN OPTION / VG - VEGAN / VGO - VEGAN OPTION



ASK US ABOUT OUR LIMITED  
SEASONAL MARKET SPECIALS

HELLO, PARTYTIME.  
FOR ALL FUNCTIONS ENQUIRIES, PLEASE  
EMAIL INFO@HELLOGORGEIOUSBAR.COM.AU



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