

SMALL SHARES

CHAR GRILLED SOURDOUGH <i>aged balsamic . extra virgin olive oil</i>	GFO,V,VGO	\$9
WARM MARINATED OLIVES <i>house marinated arbequina olives . whipped goats curd . grilled sourdough</i>	GFO,V,VGO	\$9
BAKED POLENTA <i>agro docle . dressed rocket . shaved parmesan</i>	GF,V	\$11
SHAVED BEETROOT <i>gorgonzola . pecan . basil creme</i>	GF,V,VGO	\$10
SPICED HALOUMI CHIPS <i>chipotle aioli</i>	GF	\$16
VEAL CARPACCIO <i>pinenut . parmesan crisp . parsley mustard seed puree</i>	GF	\$16
DUCK LIVER PARFAIT <i>reisling jelly . pickled muscatel . almond crumb . light toasted rye bread</i>	GFO	\$16
CHEESE COBB LOAF <i>parmesan . cheddar . gouda . chives . fried shallot</i>	V	\$17
CHORIZO HALOUMI CROQUETTES <i>semi-dried tomato remoulade . rocket</i>	V	\$18
TWICE COOKED PORK BELLY BITES <i>sticky soy reduction . roasted peanuts . sesame</i>	GF	\$18
MUSSEL HOTPOT <i>white wine . chilli . garlic . aglio olio . sourdough</i>	GFO	\$19
HOT SMOKED SALMON CANNELLONI <i>dill . garlic . tomato sugo . cream . chive oil</i>		\$20
CUTTLEFISH FRITTI <i>chilli lime aioli . basil . spanish chorizo . extra virgin olive oil</i>	GF	\$20
DRUNKEN COCONUT PRAWNS <i>Caribou rum . pineapple . chilli . coriander</i>	GF	\$21
PAN SEARED SCALLOPS <i>prosciutto . purple cauliflower puree . chilli jam</i>	GF	\$23

SALADS

WARM FENNEL TOMATO <i>confit fennel . tomato . shaved pecorino . rocket . lemon-thyme vinaigrette</i>	GFO, VO, VG	\$18
SALMON GRAVADLAX <i>housemade gravadlax . snowpea tendrils . caperberries . shallot . cucumber . dill yoghurt dressing</i>	GF	\$18
ROASTED BABY BEETROOTS <i>roasted pistachio . fresh shaved radish . baked goats cheese . baby spinach . chive oil</i>	GF, V, VGO	\$18

LARGE SHARES

BARBECUED FREEMANTLE OCTOPUS <i>sweet potato puree . steamed baby veg . saffron oil . coriander pesto</i>	GF	\$28
ORA KING SALMON <i>pernod butterfried prawns . farro verde . confit celeriac . fried kale</i>	GFO	\$32
THE REEF <i>market seasonal fish . marinated prawns . mussel aglio olio . caperberry-fennel salsa . charred wombok</i>	GF	\$38
FRENCH BONED LAMB CUTLETS <i>harissa . Atlantic potato dauphine . pumpkin puree . caramelised shallot . blanched greens . mint oil . jus</i>	GFO	\$42
RARE ROASTED BLACK ANGUS TENDERLOIN <i>creamed garlic puree . oyster mushroom . roasted swede . parsnip . heirloom carrot . steamed greens . water cress . jus gras</i>	GF	\$40

SIDES

FRIES <i>besan crusted . smoked pemiento pepper salt . lime aioli</i>	GF, V	\$10
SEASONAL VEGETABLES <i>garlic . herb . butter . eschallot</i>	GF, VGO, VO	\$10
PEAR AND ROCKET <i>balsamic . EVOO . parmesan . prosciutto crisps</i>	GF, V, VG, VO	\$10
BONE MARROW <i>split shin bone . flambe Cognac . sourdough toast</i>	GFO	\$18

BOARDS

CHARCUTERIE BOARD <i>artisan cured meats . house made jalapeno jam . pickles and preserves . charcoal wafers . toasted olive bread</i>	GF	FOR2 \$26 FOR2 \$46
VEGETARIAN BOARD <i>charred vegetables . housemade champignon mushroom . hommus . pickled cabbage . charred rye bread . charcoal wafers</i>	GFO, V, VGO	FOR2 \$23 FOR2 \$38
CHEESE BOARD <i>3 cheese selection - (bleu . brie . cheddar) quince paste . muscatel . seasonal fruits . charcoal wafers . aged balsamic . extra virgin olive oil</i>	GFO, V	FOR2 \$24 FOR2 \$44

DESSERTS

WHITE CHOCOLATE AND RASPBERRY MOUSSE <i>pistachio cocoa biscotti . raspberry infused champagne jelly</i>	V	\$16
PAN FRIED BANANA BANOFFE PIE <i>chocolate short bread . salted caramel . vanilla creme</i>	V, GFO	\$16
COCOA & HAZLENUT BOMBE ALASKA <i>hazlenut crumb . Italian meringue . flambé Frangelico</i>	V, GF	\$16

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

ONE BILL PER TABLE

hello gorgeous

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HELLO, PARTY TIME...
FOR ALL FUNCTIONS ENQUIRIES, PLEASE
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