

# CELLAR BAR 1872

## HOTEL SORRENTO

### SNACKS

Sicilian green <b>olives</b> (GF) .....	9.5
Black garlic drinking <b>nuts</b> (V) (GF) .....	11.5
Tin of <b>anchovies</b> , toast (GF) .....	12.5
Italian <b>sausage</b> , focaccia, pickled onions .....	14.5
Old school <b>oyster shooter</b> , bloody Mary (GF) .....	8.5
<b>Oysters</b> of the day, natural, raspberry mignonette, lemon, tabasco (6) .....	24.5
<b>Chicken pâté</b> , chutney, toast .....	19.5
<b>Dips &amp; Pita</b>	
Classic <b>Tzatziki</b> (no garlic), pickled cucumbers, dill.....	13.5
<b>Tarama</b> , whipped cod roe .....	11.5
<b>"Empanada"</b> – handmade Argentinian pie, served with classic chimichurri	
Roasted <b>cauliflower</b> , currants and pine nuts (V).....	6.5
Cream <b>corn</b> , cheddar.....	6.5
<b>Lamb</b> , salt bush, black garlic .....	6.5
Braised <b>beef</b> .....	6.5
The <b>Ms Martin Cheese Burger</b> , blue cheese, fries.....	20.0
French <b>fries</b> , seasoned with house-made chicken salt .....	11.5

### DESSERTS

Italian <b>donut</b> , Nutella .....	9.5
<b>Aussie mess</b> , native meringue, local strawberries, coconut cream, mango (V) .....	15.5
Treacle <b>tart</b> , sour cream .....	15.5
<b>Negroni magnum</b> , white chocolate (abv 7%) .....	14.5
Warrnambool <b>cheddar</b> , Robs honey, crackers .....	18.5
<b>Pavlova, banana, passionfruit (for 2-3 guests)</b> (GF) .....	18.5

Please note: we are not a gluten free kitchen. We will endeavour to meet your dietary needs; however, we can not be held responsible for traces or allergens.

Hotel Sorrento requests that customers with food allergies or other dietary requirements please inform staff when placing your order.

Please note: surcharges apply on public holidays.

(V) ..... vegan  
(VEG) ..... vegetarian  
(GF) ..... ingredients are sourced gluten free\*