

WEAT

@bar83sydneytower

## MENU

TRUFFLE FRENCH FRIES	18
truffle salt <i>nf, df</i>	
CRUMBED PORTOBELLO MUSHROOM	28
vegan mayo <i>vg, df, nf</i>	
TEMPURA ZUCCHINI FLOWER	29
yuzu, koshu vegan mayo <i>vg, df, nf</i>	
POLENTA ROMESCO	22
pickled cucumber, macadamia, micro herbs <i>vg, df, gf</i>	
STRACCIATELLA	28
togarashi, pear, orange, sage, basil, sourdough <i>nf, v</i>	
MORETON BAY BUG (2)	34
potato, yuzu koshu, lettuce, orange, finger lime <i>gf, nf</i>	
TUNA TATAKI BRIOCHE TOAST (2)	29
sesame dressing, mango salsa, edamame, coriander <i>nf</i>	
BUTTERFLY SARDINE TEMPURA	26
aioli, lemon, garlic <i>nf</i>	
CHICKEN KARAAGE BITES	28
Gochujang sauce <i>nf</i>	
PULLED PORK BELLY TACO (2)	22
slaw, pico de gallo, fennel, coriander, wombok, lime <i>nf, df</i>	
STEAK TARTARE	30
egg emulsion, capers, amaranth, hemp and lemon myrtle cracker <i>df, nf</i>	
WAGYU BEEF SLIDERS (2)	33
blue cheese, prosciutto <i>nf</i>	
CHARCUTERIE	47
bresaola, coppa, prosciutto, dates, paste, lavosh <i>df, nf</i>	
STONE FRUIT PAVLOVA	20
chantilly, seasonal fruit <i>v, nf, gf</i>	
CHOCOLATE PASSIONFRUIT MOUSSE	20
passionfruit coulis, berries, shaved chocolate <i>nf, gf</i>	
CINNAMON CHURROS	20
choice of white or dark chocolate dip	
PREMIUM CHEESE PLATE	
a selection of carefully aged and ripened cheese, dates, paste, honeycomb and seeded lavosh <i>nf</i>	
Three cheeses - Serves 1-2	38
Six cheeses - Serves 2-4	60
<h2>BAR SNACKS</h2>	
WARM MARINATED OLIVES	16
lemon, garlic, rosemary <i>vg, gf, df, nf</i>	
STICKY AGAVE ROASTED NUTS	15
sumac <i>vg, gf, df</i>	