

**MATCH BAR & GRILL**

**BAR MENU**

	Small/ Starter/Plate	Large/ Main/Share
<b>Mixed Marinated Olives</b> chilli, garlic, rosemary	\$14	\$18
<b>Prosciutto &amp; Gruyere Croquetas</b>	\$1.5 each	
<b>Baked Medjool Dates</b> gorgonzola, prosciutto	\$1.5 each	
<b>French Fries with Aioli</b>	\$8	
<b>Oysters</b> seasonal varieties ask what we have	\$12	\$24
<b>Jamon Iberico</b> world's best	\$20	\$40
<b>Purple Figs, Warm Goat Cheese</b> French Lavender Honey	\$12	
<b>Warm Salt Cod Brandade, Olives &amp; Crostini</b>	\$12	
<b>Empanada of Rabbit Confit &amp; Prunes</b>	\$5	
<b>Charcuterie Selection</b> chef's selection of cured & specially prepared meats	\$19	\$28
<b>Char-grilled Atlantic Salmon Salad</b> kipfler potato, purslane, cherry tomato, minted mayonnaise	\$16	
<b>Char-grilled Gippsland Black Angus Minute Steak</b> watercress, lentils, horseradish, shallot and garlic dressing	\$20	
<b>The Parisienne Burger</b> bone marrow & gruyere cheese	\$23	
<b>Seasonal Cheese Selection</b> ask what we have	\$18	
<b>Lemon Verbena Pannacotta</b> raspberries, sable biscuit	\$15	

Bar menu available from 5pm

if you are hungry before or after those times please ask us. We will see what we can do for you.  
The full restaurant menu available in the dining room & on the deck.

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