

WEAT

@bar83sydneytower

# WINTER WARMERS

ROASTED CAMEMBERT 35

agave, rosemary, sourdough

MAC & CHEESE CROQUETTE 22

sriracha mayonnaise

ALMOND & PEAR TARTLET 19

## MENU

WARM MARINATED OLIVES lemon, garlic, rosemary <i>v, gf, df, nf</i>	15
STICKY AGAVE ROASTED NUTS sumac <i>v, gf, df</i>	14
EAST 33 SYDNEY ROCK OYSTER (EACH) gala apple, chardonnay vinegar, dill oil <i>df, nf</i>	7.5
BLACK RIVER IMPERIAL CAVIAR (20G) horseradish crème fraîche, warm crumpet <i>nf</i>	95
CRUMBED PORTOBELLO MUSHROOM vegan mayo <i>ve, df, nf</i>	28
TEMPURA ZUCCHINI FLOWER yuzu, koshu vegan mayo <i>ve, df, nf</i>	29
BURRATA charred corn, heirloom tomato, edamame, sourdough <i>v, nf</i>	31
WAGYU FAT ROASTED POTATOES spring onion, smoked salt, gochujang mayo <i>nf</i> <i>add Black river imperial Caviar (10g) nf</i>	19 + 49
PULLED LAMB SHOULDER TACO (3) chimichurri, labneh, micro mint <i>nf</i>	29
CORAL TROUT CEVICHE tapioca crisp, coriander <i>gf, df, nf</i>	32
CHICKEN KARAAGE BITES sweet chilli sauce <i>nf</i>	29
WAGYU BEEF SLIDERS (2) blue cheese, caramelised onions, prosciutto <i>nf</i>	33
CHARCUTERIE bresaola, coppa, prosciutto with dates, paste, lavosh <i>df, nf</i>	46
WHITE CHOCOLATE DOUGHNUTS (4) choice of white or dark chocolate sauce <i>v, nf</i>	21
CHERRY SUNDAE spiced coulis, Chantilly, mixed berries, homemade vanilla ice cream <i>v, gf, nf</i>	27
PREMIUM CHEESE PLATE a selection of carefully aged and ripened cheese matched with dates, paste, honeycomb and seeded lavosh <i>nf</i>	
<i>Three cheeses - Serves 1-2</i>	38
<i>Six cheeses - Serves 2-4</i>	60

Menu subject to change.

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (nf) nut free

There is a 1.5% surcharge on all credit card transactions. 10% gratuity applies to a party of 8 or more. 10% Sunday surcharge and 15% on public holidays.