AGORA BAR MENU

ANTIPASTI

Marinated olives with Alsahwa Estate natives — 12
GF | DF I V

Sourdough focaccia, confit garlic, caramelised balsamic & olive oil — 14
DF | V

Whipped truffle ricotta, hot Alsahwa Estate honey, pistachio dukkah, focaccia — 18
GFO | VG

Beetroot hummus with charcoal capsicum, confit garlic, roasted walnuts, Alsahwa Estate herbs, served with homemade focaccia — 17
GF | DF

FROM THE SEA

Oysters

Natural — 6

Mignonette — 7

Lemon Myrtle — 8

GF | DF

Whitebait served with homemade tartar sauce — 15
GF | DF

Fried soft-shell crab, small potato buns, lettuce, pickles, aioli — 22
GFO | DF

Fried calamari, coriander, chilli, lime & smoked paprika aioli — 23
GF | DF

To order, please visit our team inside ēthos Restaurant at the entrance counter

AGORA BAR MENU

SOMETHING MORE

Fried buttermilk chicken, served with Blue Dog Farm salad, fresh chili, roasted pepitas, tomato concasse & aioli — 22
GF

110g Parwan Prime steak sandwich on homemade foccacia, tomato jam, salad, Keniworlth Mature Cheddar, served with chips & aioli — 28
GFO

Crumpets with chicken liver pate, Blue Dog Farm salad, burnt Alsahwa Estate honey, roasted macadamia — 23
GFO

Baked brie, homemade chutney, pistachio dukka, served with foccacia — 23
GFO

Alsahwa Estate honeycomb salad, snow peas, pea tendrils, chard, endvive, vinaigrette, toasted walnuts — 17
GF | DF| V

Hand cut chips, Alsahwa Estate herbs & garlic aioli — 15
GF | DF |VGO

CHEESE BOARD

Selection of two cheeses, homemade pickles, muscatels, grapes served with homemade foccacia — 34

ANTIPASTO BOARD

A selection of cheeses, cured meats, breads, lavosh, olives, pickles, dips, Alsahwa Estate honey, oils & herbs
GFO

2 people — 45
4 people — 85

GF - Gluten Free // DF - Dairy Free // V - Vegetarian // VG - Vegan // O - Options upon request