



BARD & BANKER

\$45 Three course menu

STARTERS

1. **CLAM CHOWDER** – Bacon, heavy cream, parley, cracked pepper.
(Penfolds Chardonnay, VIB Pilsner)
2. **WAGYU BEEF GYOZA** – Garlic chili sauce, green onion, sesame seeds
(Rust Riesling, Phillip's DinoSour)
3. **LAMB MEATBALLS** – Warm garlic cream, raspberry red wine reduction
(Kilkenny)
4. **BARD SALAD** – Mixed greens, strawberry balsamic dressing, cucumber, cherry tomato, goat cheese, toasted sunflower seeds
(Fabre Provence Rose, Magners Dry Apple Cider)

MAINS

1. **MAPLE PORK BELLY AND BRIE BURGER** – W/ground beef and pork, toasted fennel aioli, leaf lettuce, tomato, brioche bun
(Beronia Rioja, Hoyne Pilsner)
2. **KOREAN BBQ SALMON BOWL**– Jasmine rice, edamame, mango, pickled red peppers, pickled ginger, green onion, sesame seeds
(Rust Riesling, Phillip's Robert Service Scottish Ale)
3. **SPAGHETTI & MEATBALLS** – House made beef and pork meatballs, roasted garlic marinara, toasted gremolata
(Rainmaker Meritage, Peroni)
5. **AHI TUNA CLUB** – Seared rare ahi tuna, crispy prosciutto, saffron aioli, avocado, arugula, red pepper relish,
(Sandhill Rose, Phillip's Tilt Light Lager)

DESSERTS

1. **Tiramisu**– Vanilla tuille, espresso sauce.
2. **Strawberry flan**– lemon strawberry coulis, whip cream