

Bar Nosh Menu

Grazing Plates

Warm Flat Bread,
eggplant & coriander dip,
smoked almonds \$12

Seared Cotechino Sausage,
black beans, cider vinaigrette \$11

Crispy Squid Tentacles,
turmeric, romesco sauce \$11

Baked Camembert,
truffle honey, pear crisps \$12

Salt Cod relish,
ciabatta, fennel slaw \$13

Duck Sausage rolls,
sour cherry jam \$13

CBD Cheese Tasting, sour dough
bread and quince paste \$19

“Fresh Cuts” – hand cut chips,
sweet chilli & sour cream dips \$8

Pizzas

Garlic Prawn, mushroom,
miso, gorgonzola \$23

Spiced Chicken, red peppers,
coriander, sour cream \$22

Wild Pig Prosciutto,
goat’s cheese, pear, spinach \$23

Potato & Rosemary,
fontina cheese, onion marmalade \$21

CBD Club Sandwich

grilled chicken, bacon, tomato,
egg, melted cheddar on toasted
multigrain with shoestring fries \$25

Caesar Salad

shredded cos lettuce, roast chicken,
egg, croutons, parmesan, bacon,
anchovies & caesar dressing \$19



Cocktail List

\$18

the forbidden

mango liqueur, malibu, banana liqueur, persimmon, pineapple juice

apple mojito

apple schnapps, white rum, lime, apple, mint, apple juice

nashi & ginger martini

vodka, apple schnapps, lime, nashi pear, ginger, apple juice

love junk

midori, butterscotch schnapps, apple juice

taylor made

passionfruit vodka, apple schnapps, blue curacao, lime, ginger beer

cbd iced tea

white rum, vodka, gin, grand marnier, earl grey tea, lemon, coke

bitter fizz martini

gin, dry vermouth, lime, tonic water, angostura bitters

just peachy

brandy, peach schnapps, cointreau, green tea

smooth hazel

chambord, Frangelico, orange juice, lemon

if you would like a classic cocktail.....just ask your bartender!