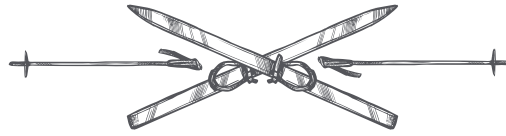


lounge Bar

MENU



natural oysters mignonette dressing GF	\$4.5 ea.
'our wildbrumby' oysters gin cucumber jalapeno GF	\$5.0 ea.
kilpatrick oysters bacon house sauce lemon GF	\$5.0 ea.
seared scallops 🍷 almond citrus crust fresh horseradish	\$24
alpine mezze GF*, V, VN* croquettes crudités marinated vegetables olives dips relish	\$26
add: cured meats	\$9
cascades burger GF* wagyu beef bacon quinoa mushroom four cheeses butter lettuce paprika mayonnaise truffle fries	\$29
smoked salmon niçoise GF, V*, VN* wildbrumby botanical beans olives potato fennel radish tomatoes egg	\$24
crunchy chips GF, V, aioli relish	\$10
cheese board GF* fruit relish honeycomb lavosh	\$28

GF GLUTEN FREE | GF* GLUTEN FREE ON REQUEST | V VEGETARIAN
V* VEGETARIAN ON REQUEST | VN VEGAN | VN* VEGAN ON REQUEST
ADD \$2.5 FOR GLUTEN FREE BREAD SUBSTITUTION