

“The cornerstone of good cooking  
is to source the finest produce”

– Neil Perry AM

### **SNACKS**

R Bar Mixed Nuts \$10  
R Bar Mixed Olives \$10  
Freshly Shucked Oysters \$6  
Anchovies in Olive Oil, Ortiz, Cantabria \$36  
Sardines Picante, Cuca, Galicia \$21  
Tuna Belly, Conservas Emilia, Galicia \$44  
Vanella Burrata with Bruschetta \$12  
R Bar Sausage Roll and Sauce \$16

### **CAVIAR SERVICE**

Served with Crème Fraiche and Blini  
10g \$60 / 30g \$180 / 50g \$300

### **CHEESE**

Ossau Iraty, Onetik, Basque \$19  
Cheddar 24-month, Pyengana, Tasmania \$19  
Manchego, La Mancha \$15  
d’Affinois (Brie), Brillat Savarin, Burgundy \$15

### **CHARCUTERIE**

San Daniele Prosciutto, Friuli \$23  
Jamon Iberico, Joselito, Salamanca \$50  
Wagyu Bresaola, David Blackmore, Victoria \$23  
Mortadella, Mr Cannubi, Victoria \$12  
Cacciatore Salami, Borgo, Queensland \$12

### **BURGERS**

American Cheese Burger \$25  
*Cheese, Grass Fed Beef, Pickles, Mustard, Tomato Sauce*  
The Texan Burger \$26  
*Cheese, Smoked Bacon, Grass Fed Beef, Pickles,  
Mustard, Spicy Barbecue Sauce*  
David Blackmore’s Full Blood Wagyu Burger \$28  
*Bacon, Gruyere Cheese and Zuni Pickle*

### **MAIN PLATES**

Steak Sandwich with Caramelised Onions \$29  
Fried Fish Roll with Roast Fennel Mayonnaise \$26  
Wagyu Reuben on Rye \$28  
Fettucine Bolognese \$29  
Crispy Fried Market Fish with “Crazy Water” \$35  
Steak Frites with Café de Paris Butter \$39

### **SALADS**

Classic Caesar \$19  
Classic Waldorf \$19  
Radicchio, Cos and Endive Salad with Palm Sugar Vinaigrette \$12

### **SIDE DISHES**

Hand Cut Chips \$15  
“Mac and Cheese” (contains Speck) \$15  
Onion Rings with House Made Ketchup \$12

ALL CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE OF 1.0% TO 1.5%  
ALL DEBIT CARDS INCUR A PROCESSING FEE OF 0.5% TO 1.0%  
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