

BAR THYME

— BISTRO —

Tasting Menu, 6 Courses Selected By The Chef 90

Snacks

Warm sourdough, miso butter 4 *each*
Marinated Toolunka Valley olives 8
Freshly shucked Streaky Bay oyster, mignonette, lemon 7 *each*
Gildas 8 *each*

Small plates

Fried chickpea pannisse, rosemary salt, pecorino 16
Chicken, duck & porcini terrine, bread & butter pickles 20
Asparagus, macadamia cream, raisin agrodolce 17
Stracciatella, Blistered tomatoes, basil crisp shallots 20
Mandarin cured tuna, horseradish sour cream, cucumber, Aleppo chilli oil 22

Bigger Plates

Panfried gnocchi, red pepper sauce, olive tapenade, goats cheese, 36
Barramundi, asparagus, spanish butter beans, herb broth 46
Pork belly, cauliflower, 38
400g 'Vintage Galiciiana' sirloin, peppercorn sauce 75

Sides

Leaf salad, 'Bar Thyme' vinaigrette 12
House fries, aioli 15

Desserts

Chocolate brownie, blueberries, vanilla ice cream 18
Amaro Nonino 18

Apple & almond trifle 18
Gurneys Estate '7 year' apple brandy 18

'Affogato' espresso, vanilla ice cream, Amaro Lucano 20

Cheese with sourdough crisp & quince paste

D'Argental 'Brebirousse' washed rind *Fra* 16
Valdeon, *Blue Esp* 16
Dos Hermanos' *Truffled Goats Esp* 16
A plate of all 3 cheeses 36

Please ask about our selection of port, amaro, dessert wine & digestives

BAR THYME

BISTRO

Wines By The glass

Vermouth

NV Yzaguirre	Red Or White	Catalonia	10
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Bubbles

NV Amanti 'Prosecco'	Glera	Vento	16
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White

'24 Quinta Do Ermizo 'Eléctrico'	Loureiro, Trajadura	Vinho Verde	16
'24 Scintilla 'ELECTRICK'	Pinot Gris, Savagnin	Adelaide Hills	18
'23 Good Intentions	Chardonnay	Mount Gambier	17

Orange

'24 Momento Mori 'Fistfull of flowers'	Moscato, Vermentino	Heathcote	17
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Red

'25 Mise En Place 'Le Jardin' - Chilled	Gren, Mencia	Yarra Valley	17
'24 El Marujo 'Librares'	Tempranillo	Rioja	18
'23 Sagona 'Gattorosso'	Sangiovese	Tuscany	21
'22 Clos De Coutale	Malbec	Cahors	16

A Selection Of Aperitifs

Gabriela Manzanilla	16	Bar Thyme Spritz	18
Ricard Pastis	14	Americano	16
Barbeito 'Island Dry' Madiera	15	Gin & Tonic	14
Bizzaro Aperitivo	13	Campari Soda	14
		Suze & Tonic	14

House Cocktails

Martini	Gin Or Vodka, Wet Or Dry, Dirty Or A Twist	22
Needle Drop	Pine Needle Vodka, Curaçao, Pandan, Lemon, Lime	20
Lady Grey	Gin, Bergamot, Earl Grey Tea, Lemon	22
Napoleon sour	Mandarin, Napoleon Brandy, Honey, Lemon	20
Negroni Localé	MGC Gin, Okar, Bizzarro, Maidenii Vermouth	22
4 Card Monte	Anjeo Tequila, Campari, Cocoa, Vermouth	24
Manhattan For Two	Archie Rose Rye, Charles Oliver Vermouth, Bitters	44

Classic cocktails also available on request

Beers & Cider

Weihenstephaner - Tap	'Helles' Lager	5.1%	11/16
Peroni	'Red' Lager	4.7%	12
Hop Nation	'Rattenhund' Pilsner	4.8%	15
Banks Brewing	'Good Times' Hazy Pale Ale	4.7%	14
Boatrocker	Stout	6.1%	16
Hook Norton, Uk - Pint	'Old Hooky'	4.6%	17
Heaps Normal - low alc	'Quiet XPA'	<0.5%	10
Gurneys	'Vintage Gold' Cider	5.3%	14

Non-Alcoholic

Dry-Bar Thyme Spritz	14
Sanbitter Spritz	16
Cherry Sour	16
Out-Back Mojito	18
House Made Blanc Vermouth	12

House Made Sodas

Cola	10
Lemonade	10
Ginger Ale	10
Tonic	10
Mint & Cucumber	10
Blueberry & Lavender	10