HER BAR

HER Lunch / 40pp - HER Faves / 80pp

Cobb Lane sourdough, house salted butter / 8
Spiced green Sicilian olives GF, VG / 10
Loaded crisps – Patatas Espinaler, Jamón Serrano Reserva, guindilla peppers GF / 18
Charcuterie selection, cornichons, toasted sourdough / 33
Gilda – Gordal olive, white anchovy, piparra pepper, Cantabrian anchovy GF I / 9ea
Appellation Oysters, freshly shucked, HER mignonette GF A / 7ea
Oyster kilpatrick, charcuterie jam A / 7.5ea
Stracciatella, witlof, blood orange & pistachio salad VE GF / 18
Cured local snapper, aji amarillo aguachile, red onion, jalapeño GF A / 25

Swiss brown mushroom, scamorza & tarragon croquette VE / 9ea
Tempura zucchini flowers, feta, ricotta, mint, honey VE / 18 (2pc)
Warm asparagus & spring vegetable salad, beurre blanc VE GF / 24
Barbecued local calamari skewer, fennel, spring onion, mustard seeds GF A / 26ea

Paccheri rigati, puttanesca, yellow tomatoes, green olives, chilli V VE / 30
Roasted chicken maryland, chickpeas, green harissa GF / 34
Grilled flathead, sauce vierge, capers, basil GF A / 42
250g O'Connor sirloin, smoked bone marrow butter, green tomatoes, guindilla peppers GF / 50

Grilled heirloom zucchini, labneh, salsa macha verde GF VE / 16
Iceberg, fennel, celery, artichoke hearts, Grana Padano, lemon vinaigrette VE / 16
Fries with aioli VE / 16

Dark chocolate chip cookie pie, hazelnut ice cream, popping candy N / 16
Sticky date madeleines, poached pear, mascarpone cream, Starward Honeycomb Whisky, butterscotch / 16
Cheese selection, lavosh, fresh pear / one 14, two 22, three 30

Tuesday Wine Special
2025 Forest Hill Estate Malbec
Mount Barker, WA
Glass 12 / 500ml 40 / 750ml 54

Tuesday Steak Frites / $28
250g O'Connor sirloin, fries & salad
béarnaise or peppercorn sauce
Tuesdays from 11.30am-3pm, 5pm-late

GF = gluten free VE = vegetarian VG = vegan N = contains nuts
Seafood Source A = Australian I = Imported M = Mixed
Please alert your server to any allergies or dietary requirements.
Public holidays incur a 15% surcharge

Wines by the Glass

150ml Glass / 500ml Carafe / 750ml Bottle

2026 Sul Fiume Prosecco *Murray Darling, VIC* / 13

MV Clover Hill ‘Pyrenees’ Sparkling *Chardonnay, Pinot Noir, Pinot Meunier, Pyrenees, VIC* / 16

NV Ayala ‘Brut Majeur’ Champagne *Chardonnay, Pinot Noir & Meunier, Aÿ, FR* / 25

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2025 Reed ‘White Heart’ Riesling *Central Victoria* / 16 / 50 / 75

2025 Aloft Sauvignon Blanc *Adelaide Hills, SA* / 15 / 47 / 69

2025 Montevento Pinot Grigio *Veneto, IT* / 15 / 47 / 69

2025 Sigurd Chenin Blanc *Barossa Valley, S*A / 17 / 54 / 78

2024 Baeder Weissburgunder (Pinot Blanc) *Rheinhessen, GER* / 19 / 64 / 95

2025 Chalk Hill Fiano *McLaren Vale SA* / 16 / 50 / 75

2025 Forest Hill Vineyard Chardonnay *Mount Barker, WA* / 16 / 50 / 75

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2026 Rosalino Rosé *Riverland, SA* / 14 / 45 / 65

2025 Poppelvej 'Rå' Greco (Skin Contact) *McLaren Vale, SA* / 16 / 50 / 75

2025 Roots (Chilled Red) *Merlot, Tinta Barroca, Touriga Nacional*

Bendigo, VIC & Riverland, SA / 15 / 47 / 69

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2024 Spider Bill Pinot Noir *Adelaide Hills, SA* / 16 / 50 / 75

2024 Koerner ‘The Hills’ Sangiovese *Adelaide Hills, SA* / 17 / 54 / 78

2024 Larnook Shiraz *McLaren Vale, SA* / 15 / 47 / 69

2021 Musk Lane 'Champ Rouge' Cabernet Et Al *Cabernet Sauvignon, Merlot, Malbec, Macedon Ranges, VIC* / 16 / 50 / 75

2025 Forest Hill Vineyard Malbec *Mount Barker, WA* / 15 / 47 / 69

2025 Ada Wine Co. ‘Ernie’ Grenache *McLaren Vale, SA* / 16 / 50 / 75

2024 Les Crêtes ‘Mon Rouge’ *Cornalin, Fumin, Vuillermin, Gamay, Petit Rouge*

Valle d’Aosta, IT / 19 / 64 / 95

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2022 Domaine des Richards Muscat Beaumes de Venise *Muscat Blanc, Rhône Valley, FR* / 16