

BAR MENU WEDNESDAY - SUNDAY

FROM 11AM

HOUSE MADE \$12

FLAT BREAD

Roasted garlic,
caponata or
charcoal butter
(v)

CANDIED \$7.5

WALNUTS

OLIVES \$11

Marinated olives,
crostini (v)

CALAMARI \$19

FRITTI

Crispy fried baby
squid, parsley,
chilli, caponata
mayo, lemon wedge
(gf)(df)

ARTICHOKE \$17

FRITTI

Artichoke hearts,
rocket, lemon
aioli (gf)(df)

FUNGHI \$17

FRITTI

Crumbed portobello
mushroom, thyme
(v)

CRISPY \$15

CHICHARRONS

Crispy pork
crackling, onion
powder (gf)(df)

FOUR CHEESE \$19

"CHIP & DIP"

Served with crispy
garlic focaccia
sticks

CHIPS \$11.5

Truffle oil,
parmesan, aioli
(v)

POTATO AND \$17

SALAMI COTTO

CROQUETTE

Smoked tomato
relish (gf)(df)



FROM 11.30AM

PIZZA

FUNGHI \$26

Wild mushrooms,
taleggio, cepe
puree, garlic (v)

DIAVOLA \$28

Salami cotto,
mozzarella, roast
capsicum, chilli,
olives, tomato,
fresh herbs

PATATA \$28

Rosemary potato,
pancetta,
mozzarella,
taleggio, onion,
garlic

MARGHERITA \$22

Heritage tomato,
mozzarella, basil
(v)

SUBSTANTIALS

CHARCUTERIE \$29

BOARD

cured saison
meats, pickled
veg, caponata (df)

STEAK & \$39

CHIPS

250g Black Angus
eye fillet,
truffle chips,
pepper sauce

CHEESE \$25

SELECTION

Truffle honey,
fruit breads,
saffron pears (v)

CROISSANT \$12

BREAD & BUTTER

PUDDING

warm bread and
butter pudding
served with oat
crumble & vanilla
ice cream

ESTRELLA BAR KITCHEN
(FROM 12PM FRI-SUN)

19TH HOLE \$18

CHICKEN BURGER

Crushed avo,
pesto, aioli,
swiss cheese

HUNDRED ACRE \$19

BEEF BURGER

Maple bacon,
cheddar & onion
sauce, chipotle
mayo