

## MENU FROM 5PM - 10PM



### Chicken Fire Balls

\$17

Marinated with spicy chilli sauce (6 pieces)

Paired with: Heineken \$13 / Pint \$18

### Tempura Fish Bites

\$16

Served with tartare sauce (5 pieces)

Wine match: The Maker "Fleur De Lis" Sauvignon Blanc \$11 / B \$49

### Artisan Grilled Rosemary Sourdough (V)

\$16

Hummus – River Estate Olive Oil

### Coromandel Mussels (DF)

\$14 (6 each)

Infused with Mediterranean flavours – tomatoes, garlic, spicy Chorizo, grilled sourdough

\$28 (12 each)

Wine match: Rebel Wine Co Pinot Gris \$12 / B \$51

### Home-Made Duck Spring Rolls

\$16

Sweet chilli dipping sauce (3 pieces)

Paired with: Tiger Lager \$13 / Pint \$18

### Truffle Fries (V)

\$15

Shoestring fries- truffle oil – sea salt – Parmesan

### LatBar Sharing Platter

\$45

6x Chicken fire balls – 6x fish bites – 3x duck spring rolls – 6x falafel – 6x Chorizo mussels – dips

Paired with: Good George Hazy Pale Ale \$13.5 / Pint \$19.5



V – vegetarian | VG – vegan | DF – dairy free | NAG – no added gluten (may contain traces of gluten).  
If you have allergies or special requests, please speak to one of our friendly staff members.