

# BORLAND BAR

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## FOOD

**Kingfish ceviche** \$28  
Cured hiramasa kingfish, avocado mousse, sweet pickled onion, chilli oil, crispy shallots, micro herbs

**Smoked chicken tacos** \$22  
Soft shell tacos with smoked pulled chicken, BBQ corn, roasted capsicum, rainbow slaw, lime

**Duck pancakes (4)** \$25  
Asian-flavoured duck and shallots on mini pancakes

**Halloumi fries (6) V** \$24  
Panko-crumbed halloumi, served with Parmigiano-Reggiano and housemade tomato relish

**Mushroom wontons (6) V** \$20  
Steamed wontons served with Sriracha chilli oil, micro herbs and shallots

**Baileys chocolate truffles (4)** \$18  
Baileys, double chocolate

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## Tasting boards

**The Plank** \$28  
Duck pancake, pâté en croûte, halloumi fries, soft shell taco, micro herbs

**Graze** \$35  
Duck pancake, pâté en croûte, halloumi fries, soft shell taco, kingfish ceviche, charred asparagus, basil heirloom tomatoes, bocconcini