

All day menu

Midday - 10:00pm

FRESHLY SHUCKED OYSTERS

Classic mignonette - lemon	7.5
Or vodka bloody mary granita	8

OSCIETRA CAVIAR beef fat crisps
10G 65 30G 190

BEEF TARTARE 25
Jerusalem artichoke - egg yolk puree

CRAB SALAD 29
salt baked kohlrabi - clarified
cucumber - chilli oil

CRISPY LAMB BELLY 25
Yoghurt - salsa verde - fennel -
preserved lemon

ZUCCHINI ROSTI 24
Pickled and charred zucchini - curried
cashew cream

ROAST BEEF BAGEL 21
Thin sliced rare roast beef - English
mustard sauce - watercress

JULIUS CAESAR SALAD 24
Grilled gem lettuce - parmesan almond
crumb - anchovy dressing - bacon -
crispy egg

TOMATO TARTE TATIN 29
Olive tapenade - heirloom tomatoes -
pickled baby onion

BAR JULIUS BURGER 26
Thick patty - Swise cheese - celeriac
remoulade - dijonnaise

BAR JULIUS HOT DOG 28
Smoked pigs head sausage - pickle -
dijonnaise - shallot

ROAST LEMON + THYME CHICKEN 32
Frites - tarragon gravy

MARKET FISH 45
Fennel pomme anna- mussels - dill
cream sauce - smoked salmon roe

RICOTTA GNUDI 35
Burnt butter - prawns - sea herbs

PORK NECK 44
Pomme puree - charred hispi - pickled
apple - calvados jus

MUSHROOM CACIO E PEPE 28
Fresh rigatoni - mushroom veloute -
cracked black pepper - parmesan

BROCOLLINI anchovy butter 16

MIXED LEAF SALAD 12
Caramelised vinaigrette

CHIPS 12
Smoked confit garlic

Dessert

**SALTED DARK CHOCOLATE
DELICE** 20
Malted feuilletine - The Balvenie 12 year
old whisky

STRAWBERRY PARFAIT 22
Toasted milk crumb - strawberry

CHEESE PLATE 32
Wattle seed lavosh - port jelly

TORCHED ALASKA 20
Lemon verbena sorbet - aquafaba -
finger lime - coconut cream

Please ask your server about dietary requirements