

# THE *Treasury*

## ALL DAY DINING MENU

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### SNACKS

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Olives with fennel seeds, dried red chillies, orange zest (v, gf, df) · 11

Fries, Aleppo pepper, parmesan, flash fried herbs, aioli · 18

Crumpets, smoked salmon, cream cheese and pickled vegetable · 20

Beetle leaves, caramelised pork, crisp vegetable herbs (gf, df) · 18

Beef skewers, tonnato sauce, fried baby capers and herbs (gf, df) · 20

Fried chicken Korean chilli sauce, sesame and pickled radish · 20

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### SMALL PLATES

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Salt bush fried calamari, lemon myrtle aioli (df) · 18

Squid ink, truffle and free-range pork salami, wagyu bresaola, relishes and breads · 24

Vannella burrata, heirloom cherry tomatoes, basil, fig balsamic, (v) · 27

Semi dried tomato and white bean pâté, buckwheat crackers (v, df) · 24

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### BOWLS

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Falafel bowl caramelised onion hummus, pickles, tabouli, baby cucumber, davidson plum zaatar (v, gf, df) · 28

Buddha bowl quinoa, roast pumpkin, avocado, edamame, semi dried tomato, green goddess dressing, pumpkin seed dukkah (v, gf, df) · 28

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### SALAD ADDITIONS

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Grilled chicken · 10

Smoked salmon · 10

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### SANDWICHES & BURGERS

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Club sandwich, roast turkey breast, grilled bacon, fried egg, cos, tomato · 35

Beef burger brisket pattie, aged cheddar, smoky tomato relish, pickle, cos, tomato · 35

Vegan burger pumpkin pattie, vegan burger sauce, alfalfa, pickles, potato bun (v,df) · 33



V · VEGETARIAN GF · GLUTEN FREE DF · DAIRY FREE

*Please note menu items may have come into contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish.  
Please speak with a member of our team before placing your order, should you have any allergies or dietary requirements.*