Aperitif

Basque Spritz	19
Martini	23
Negroni	23
Champagne	27

Sydney Rock Oysters

Natural *w/ cumquat mignonette* **7ea**

Kilpatrick *w/ charcuterie, fino sherry* **7.5ea**

6 Oysters Natural, a Pint of Guinness **30**
5pm-6pm daily

Bread

House baked warm sourdough, served w/ 'Geelong Region Olives' extra virgin olive oil

2.5 per roll

Snacks

Marinated Mt Zero Olives **9**

Sicilian White Anchovies **18**

Fave e Cicoria **14**
A broad bean puree, topped with chicory, lemon & chilli, a dish from Puglia Italy

Geralds Bar Scotch Egg **15ea**
Duck & pepperberry sausage, quail egg with red currant cumberland sauce

Olives, Tuna Nduja **10ea**
Fried Spanish Gordal olives stuffed with house made bluefin tuna (NSW) spiced Nduja

Lamb Belly Skewers **18**
Braised & roasted 'Bird Rock Farm' (VIC) lamb belly, jus glaze, mint jelly

Saison Meats Korean Chilli Salami **18**

Mr Cannubi Mortadella **18**

Salt Kitchen Wagyu Beef Bresaola **18**

Mixed Meat Plate **45**

Cheese Selection **35**
Served with house fennel seed lavosh

Smaller Dishes

Sugar Snap Peas, 'Shoten' Tofu **26**
Sweet peas, hand made silken tofu & apple dressing

Asparagus, Capers, Blood Orange **28**
Roasted 'Motta Farm' (VIC) white asparagus dressed with a blood orange, caper sweet & sour sauce

Raw Nannygai, Nectarine, Lemon Myrtle **30**
Line caught Nannygai (SA), lemon myrtle dressing, fresh nectarine, cultured cream & roasted kombu oil

Catalan Style Pig's Head Salami **28**
Pig's head sausage served warm with a salad of green beans, shallots, celery & apple

Larger Dishes

Spaghetti, Prawns, Chilli **45**
'Skull Island' (NT) prawns, house-made spaghetti & fragrant prawn oil

Reginette, Pork Ragu **38**
House made reginette pasta, 'Wildwood's Farm' (VIC) pork ragu Finished with wild garlic, nutmeg, jersey milk & pecorino sardo

King Dory, Jura Wine, Broad Beans **47**
Steamed fillet of Portland (VIC) king dory, Domaine Rolet vin jaune butter sauce & 'Melder Estate' broad beans

Pork Loin, Sauce Africaine **55**
'Wildwoods Farm' (VIC) pork chop with smoked yoghurt, aubergine, red pepper & pineapple sage sauce

Noisette of Lamb, Petit Pois a la Francaise **66**
'Bird Rock Farm' (VIC) lamb loin chops stuffed with house made lamb sausage, garden peas, mint & smoked lamb belly

Blade of Beef, Turkish Peppers, Macadamia **58**
Braised 'Bird Rock Farm' (VIC) Angus beef blade, marinated Turkish peppers & macadamia cream

Geralds Bar Turns 20!

As part of our 20 year celebration during the month of November, bring in a piece of memorabilia from the old Geralds Bar & you'll get a free Basque Spritz.

(Memorabilia can be a photo, matchbox, old coaster, t-shirt. Even a stolen badged wine glass or napkin ring).

'We Cook You Eat'
88pp

Daily Chef's Menu

GERALDS BAR

MENU



November
2026