

Aperitif

Martini	22
Basque Spritz	19
Negroni	22
Champagne	27

Sydney Rock Oysters

Natural w/ cumquat mignonette	6.5ea
Kilpatrick w/ charcuterie, fino sherry	7.5ea
6 Oysters Natural, a Pint Of Guinness	30
5pm-6pm daily	

Bread 5pp

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

To Your Heart's Content

Snacks

Marinated Mt Zero Olives	9
Sicilian White Anchovies	10
House Pickled Vegetables	16
Quail Scotch Egg	15ea
<i>Duck & pepperberry sausage, red currant cumberland sauce</i>	
Crab Doughnut	17ea
<i>Fermented potato doughnut, hand picked 'Fraser Is' spanner crab</i>	
Saison Meats Korean Chilli Salami	18
Mr Canubi Mortadella	18
Luke Powell's Saucisson Sec	18
Salt Kitchen Wagyu Beef Bresaola	18
Mixed Meat Plate	45
Cheese Selection	35
<i>Served w/ house fennel seed lavosh</i>	

Smaller Dishes

Sugar Snap Peas, 'Shoten' Tofu	26
<i>Sweet peas, hand made silken tofu, apple dressing</i>	
Jerusalem Artichokes, Cheese & Cider	28
<i>Roasted 'Glenora Farm' sun chokes, Brillat Savarin cheese custard, cider & lemon dressing</i>	
Wagyu Beef Tartare	32
<i>'Robbins Island' beef, egg yolk, king brown mushrooms, colatura d' alici. potato crisps</i>	
Bluefin Tuna, Smoked Eel Tonnato	34
<i>Tasmanian Blue Fin Tuna loin, smoked eel & elderflower dressing</i>	
Pate De Campagne	28
<i>'Wildwood Farm' organic pork, duck livers, w/ Madeira jelly & frisee salad, toast</i>	

Larger Dishes

Spaghetti, Prawns, Chilli	45
<i>'Skull Is' prawns, house spaghetti, fragrant prawn oil</i>	
Reginette, Lamb Ragu	37
<i>House Reginette pasta, with a rich lamb ragu flavoured w/ nutmeg & pecorino sardo cheese</i>	
Bonito, Clams, Grenobloise	46
<i>Line Caught Bonito, Yamba pipis, w/ salt bush, brown butter sauce</i>	
Pork Belly, Cabbage, Mustard Fruits	45
<i>Crispy skin Otway pork, Roasted sugarloaf cabbage, Italian mustard fruits, mustard jus</i>	
Lamb, Artichoke, Broccoli Leaf, Anchovy	46
<i>Braised 'Bird Rock Farm' lamb shoulder, 'Olasagati' anchovy & lamb sauce</i>	
'Bird Rock Farm' Mutton Chops	50
<i>Thick cut rack of mutton, smoked yoghurt, black garlic, glazed salsify</i>	

All seafood is from Australian waters

O.MY & GERALDS BAR

ARE BACK AGAIN FOR ANOTHER
COLAB DINNER.

WEDNESDAY 23RD SEPTEMBER
FROM 5PM
120PP (Set Menu)

Bookings via geraldsbar.com
or ask a waiter

'We Cook You Eat'

85pp

Daily Chef's Menu



GERALDS BAR

MENU



September
2026