

# BERT'S

BAR & BRASSERIE

*A shared menu of:*

**Oysters in the half shell**

Served with chardonnay mignonette, lemon

**Crudo — daily raw fish selection**

Virgin grapeseed oil and muscatel vinegar dressing, sea salt

**Anchovies — hand-filleted**

Lemon thyme oil, fried bread, black pepper

**Steak tartare**

CopperTree Farm beef, pickled chilli, wasabi leaf, egg yolk

**Bucattini with pipis & cuttlefish**

Egg pasta, sea spray, preserved lemon, pepperoncino

*Choice of:*

**2GR full-blood Wagyu**

400g sirloin

*or*

**Whole fish — Chef's selection**

Sunflower & white wine pil pil

*Sides*

**Butter lettuce, herbs, lemon dressing**

**Dutch cream potatoes, marjoram, olive oil**

*Desserts*

**Nectarine & sheep yoghurt frozen slice**

Toasted marshmallow, almond genoise

**Daintree dark chocolate tart**

Malt ice cream, crisp buckwheat, yoghurt caramel, sea salt

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.