ART

wine bar & restaurant

WHERE VINTAGE ELEGANCE
MEETS MODERN LUXURY

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ALL DAY DINING

THE BEGINNING

SEARED PRAWN

Seared prawn, chorizo, pea puree, tomato and basil (GF) $47

ABURI OCEAN CARPACCIO

Salmon and Tuna Carpaccio, crispy onions, caper berries, cherry tomato and ponzu (GF, LF) $39

SPICED LAMB KEBAB

Raita, mint, coriander, tomato, pickles and chilli flakes (GF) $38

CLASSIC CAESAR SALAD

Baby cos, parmesan, crotons and anchovy dressing, bacon (optional no bacon) (GF Available) $37

BEETROOT HUMMUS

Taro crisp, olive oil (GF, LF, V) $33

ROASTED CAULIFLOWER

Dates, almonds and blue vein cheese, bacon (optional no bacon) (GF) $36

CHAR-GRILLED OCTOPUS

Smoked romesco, pickles, nama and crip (GF, LF) $45

Please inform your server of any food allergies, intolerances, or dietary requirements before placing your order. While every effort is made to accommodate special requests, we cannot guarantee the complete absence of allergens due to shared kitchen facilities.

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SIGNATURE PLATES

LAMB RACK
Pan roasted rack of lamb, pommes puree, pickled onions, garlic peas and jus $86

BEEF TENDERLOIN
Char- grilled beef tenderloin, pommes puree, mushroom brie, garlic and peppercorn jus $105

CATCH OF THE DAY
Pan- seared, smoked romesco, roasted otta, almonds and caper butter (GF) $69

SLOW BRAISED PORK BELLY
Seared scallops, pumpkin puree, charred cauliflower, pickle red onion (GF) $68

GRILLED RIB EYE
Creamy garlic linguine, parmesan and peppercorn jus $87

TANDOORI CHICKEN
Marinated chicken thigh, thousand layered bacon potato raíta $67
(bacon alternatives - select pommes puree or fries)

LOBSTER MORNAY
Freshly caught lobster cooked in mornay sauce served with pommes puree and garlic otta (GF) $159

SAVOY CABBAGE
Seasonal vegetables, rich tomato fondou, roasted cauliflower, crispy shallots (V, GF) $54

VEGAN FLOWER
Chimichuri, dates, almonds, orange and fetta (V, GF) $59

ACCOMPANIMENTS

Roasted pumpkin with thyme and honey, feta and walnuts $33

Pommes puree $15

Truffle French Fries $29

Charred otta , garlic and lemon $15

Greek salad with sesame dressing $35

DESSERTS

Ginger & LemonGrass Crème Brûlée (V)
Velvety lemongrass-infused crème brûlée, accompanied by coconut crisp and fresh edible flowers $40

Vegan Forest Affair (VG/GF/DF)
Silken cashew nut and green apple cheese tart, paired with delicate almond praline and mango caviar $40

Valrhona Dark Chocolate Marquise (V)
Layers of Valrhona dark chocolate marquise and moist chocolate nib fudge, finished with chocolate flakes, fresh strawberry and edible gold leaf $40

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BEVERAGE MENU

COFFEE · SMALL

Espresso	$6
Long Black	$7
Flat White	$8.5
Latte	$8.5
Cappuccino	$8.5
Mocha	$9
Hot Choc	$9
Chai Latte	$10
Matcha Latte	$9

TEA SELECTION

Chamomile	$7.5
Earl Grey	$7.5
English Breakfast	$7.5
Green Tea	$7.5
Lemon	$7.5
Peppermint	$7.5
Jasmine	$7.5
Vanilla	$7.5
Fresh Lemon & Ginger	$10

EXTRAS

Almond Milk	$3
Soy Milk	$3
Oat Milk	$3
Lactose Free Milk	$3.5
Caramel Syrup	$4
Vanilla Syrup	$4
Hazelnut Syrup	$4
Popcorn Syrup	$4.5
Espresso Shot	$4.5

SOFT DRINKS

Fever Tree Elderflower Tonic Water	$7
Fever Tree Ginger Beer	$7
Fever Tree Indian Tonic Water	$7
Fever Tree Mediterranean Tonic Water	$7
Fever Tree Lime & Yuzu Soda Water	$7
Fever Tree Pink Grapefruit Soda Water	$7
Fever Tree Soda Water	$7
Coke	$6
Coke Zero	$6
Diet Coke	$6
Fanta Orange	$6
Sprite	$6
Chapman	$14
Pink Lemonade	$14

BOTTLED WATER

Fiji Water 500ml	$7.5
Fiji Water 1L	$10.5
Santa Vittoria Sparkling Water 1L	$14.5

MOCKTAILS

Papayalicious $20
Hawaiian papaya purée, frozen lime and tropical sweetness

Lemon Grass Mule $20
A refreshing blend of lemongrass, fresh ginger, honey and mint

Tropical Thunder $20
Passion fruit, pineapple, fresh lime and muddled basil

Watermelon & Mint $20
Fresh watermelon, mint, lime and honey over crushed ice

Refresher Mana Art $20
Blended pineapple, fresh mint, ginger and lime, finished with a honey rim