



# The Fugitive Ferret

bar & bistro

**Please order at the bar**

## Small Plates

<b>Soft Pretzel</b>   cultured butter   ( <i>add Pickles +\$2</i> )  ( <i>v avail</i> )	\$12
<b>Warm Bread</b>   cultured butter   ( <i>v</i> )	\$ 8
dukkah   olive oil   blackberry balsamic   ( <i>ve</i> )	\$10
olives   ( <i>ve</i> )	\$12
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<b>Crispy Chips</b>   paprika salt   choice of sauce   ( <i>v, gf, ve avail</i> )	\$10
<b>Polenta Chips</b>   truffle mayo   manchego   ( <i>v, gf, ve avail</i> )	\$14
<b>Haloumi Chips</b>   chilli jam   ( <i>v</i> )	\$14
<b>Cauliflower Bites</b>   blue cheese sauce   ( <i>v, ve avail</i> )	\$12
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<b>Arancini (5)</b> - <i>See blackboard for current selection</i>	\$15
<b>Spring Rolls (4)</b> - <i>See blackboard for current selection</i>	\$15
<b>Empanadas (5)</b>   chimichurri   ( <i>v</i> )	\$15
<b>Vegetable Bites (9)</b>   chipotle sweet potato   beetroot & plum   pea & mint   ( <i>v, ve avail</i> )	\$15
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<b>Oysters Kilpatrick</b> - Worcestershire   spicy bbq   bacon	\$ 4 ea
<b>Wicked Nuts</b> – <i>Ask staff for current selection</i>	\$ 7
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*v – vegetarian    ve – vegan    gf – gluten friendly    df – dairy free*



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## Bigger Plates

<b>Wiener Schnitzel</b> – house-crumbed veal   chips   leafy greens   house tartare   crispy capers   lemon	\$26
<b>Lamb Kofta</b>   tzatziki   tomato salsa   pickled onions	\$16
<b>Curry Goat</b>   black bean rice   ( <i>gf</i> )	\$18
<b>Calamari</b>   sriracha ponzu   lime aioli   leafy greens   ( <i>gf</i> )	\$18
<b>Steak Frites</b> – 200g porterhouse (mb2)   chips   leafy greens   herb butter & Chef's sauce   ( <i>gf</i> )	\$32
<b>Canard Frites</b> – confit duck leg   chips   leafy greens   Chef's sauce   ( <i>gf</i> )	\$29

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## Boards to Share

<b>Charcuterie Board</b> - cold pressed meats   olives   cheeses   dried fruit   cornichons   wafers   ( <i>add Pâté +\$5</i> )	\$28
<b>Tapas Board</b> - pan-fried chorizo   croquettes   olives   char-grilled capsicum   feta	\$30
<b>House-made Pâté</b>   sourdough toast   cornichons	\$10

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## Desserts

<b>Espresso Martini Parfait</b>	\$10
<b>Gundowing Ice Cream</b> – Dixie Cups (Various Flavours)	\$ 5

*See blackboard for additional desserts*

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## **Tarte Flambée** (*gf +\$4*)

Tarte flambée, or Flammekueche, is a French flatbread from the Alsace region. It is composed of an unyeasted bread dough rolled out very thinly in the shape of an oval, traditionally topped with crème fraîche (white base), onion and bacon.

**Classic** - bacon | onion | white base | chives | \$22

**Garlic** – garlic | butter | mozzarella | (*v, ve avail*) \$17

**Spicy Veg** - jalapeno | black beans | sweet corn | fresh tomato | \$22  
chimichurri | onion | white base | manchego | (*v, ve avail*)

**Lamb** – spiced lamb | onion | white base | rocket | fresh tomato | \$27  
manchego | tzatziki |

**Argentinian** - beef | onion | black beans | chimichurri | white base | \$27  
manchego | lime |

**Calabrese** - Calabrese sausage | fior di latte | tomato base | \$26  
basil pesto | (*df avail*)

See blackboard for the current guest Tarte Flambée

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