

Astra Bar Menu

Oyster , pepper berry vinegarette, tarragon	7ea
Spiced mixed nuts , made in house	8
Taggiasche olives , pitted in extra virgin olive oil	10
House made bread	
Preserved lemon butter	4pp
Duck rilette and Lescure butter	8pp
Cinco Jotas Ibérico Jamon , Burmese tofu crisp, tobiko	15ea
Prawn cake skewer , katsuobushi mayo, pickled cucumber	10ea
Triple cooked potatoes , citrus mayonnaise, spring onion salt	17
Buttermilk fried chicken , Yarra Valley smoked salmon caviar, house made sour cream	28
Mix and match , served with lavosh, pickles and condiments Choose 3 out of the following:	42
Cheese	
- Extravagant brie cheese	
- Maffra cloth aged cheddar	
- Berry's Creek tarwin blue	
- Marcel petite comte le bleu +\$2 unpasteurised	
Charcuterie	
- Finocciona	
- Duck rilette	
- Prosciutto di parma +\$2	
- Bresaola Valtelina +\$2	
- Cinco Jotas Ibérico Jamon +\$10	
<i>Add one more choice \$8</i>	
<i>Add two more choices \$16</i>	
Matcha rice pudding brulee , pineapple	20

.....

Please advise our friendly staff of any allergies. Astra cannot guarantee an allergen free kitchen. Menu subject to change based on seasonality & availability. 1.5% surcharge on all credit cards. 15% surcharge on public holidays