



Whisky Thief

BAR BITES



Our menu celebrates craft and curiosity - each dish designed to complement the art of drinking; a little indulgence, perfectly measured for the night.

FRESH OYSTER

PACIFIC OYSTER / BROWN RICE
VINAIGRETTE

7 EACH

AMAEBI TART

RAW AMA EBI / TART SHELL / LEMON
CRÈME FRAÎCHE / VANILLA SESAME OIL /
AVRUGA

12 EACH

COMTÉ TART

CHERRY TOMATO / TART SHELL /
COMTÉ CHEESE MOUSSE

9 EACH

CRUMBED OYSTER

OYSTER / IKURA / CHERVIL / LIME
MAYONNAISE

14 EACH

POTATO & PUMPKIN CROQUETTE W ANCHOVY

CROQUETTE / WHITE ANCHOVY /
ORTIZ ANCHOVY / WHIPPED
RICOTTA

12 EACH

OLIVES

HOUSE MARINATED MIX OLIVES

BAR PLATES



TUNA TARTARE

TUNA / NORI AIOLI / ESCHALOT /
CHIVES

24

PRAWN KATSU SANDO

CRUMBED PRAWN / HERB MIX /
TOBIKO / TARTAR SAUCE / BREAD

23

HAMBAGU BURGER

JAPANESE-STYLE BEEF PATTY /
BREAD / CUCUMBER PICKLE /
TOMATO / CHEESE SAUCE /
POTATO CHIPS

28



CHEESE PLATE

CHEF'S 3 CHEESE SELECTION

32

