



Your experience includes,
House made sourdough on arrival, your choice of
one entrée, one main & one beverage.

STARTER

House baked sourdough

Please fill out menu below & hand to staff upon
arrival

ENTREE *Please choose from*

- FRIED CAULIFLOWER | carrot, black pepper gel (vg) (gf)
- SALMON TARTARE (4) | cucumber, red pepper, jalapeno mayo, ginger & lime (gf)
- PORK BELLY | barbequed bites, Echuca Distillery whisky caramel, apple slaw (gf)

MAIN *Please choose from*

- PAPPARDELLE PASTA | mushroom cappuccino, almond cheese, silver beet, toasted bread crumb (v)
- BARRAMUNDI FILLET | warmed pearl barley, carrot, pickled onion, almond & raisin
- TANDOORI LAMB SHANK | cashew rice, roti, pickled cucumber, yogurt & herbs**

(GF) gluten free **gluten free amendable upon request (v) vegetarian

Our Kitchen contains traces of nuts & gluten,
our fryers are not coeliac. Please inform staff
of any & all dietary requirements

To choose your beverage, turn me over ...



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**ALL SPIRITS DISTILLED ON SITE
BY ECHUCA DISTILLERY**

GINS

- High Street Dry
Indian tonic, fresh orange
- Cadell's Navy Strength
Light tonic, lime wheel
- Smither's Savoury Saffron
Light tonic, lemon & rosemary
- Shackell's Cucumber Twist
Indian tonic, cucumber, ground pepper
- Hopwood's Yuzu & Ginger
Mediterranean tonic, fresh grapefruit
- Riverport 5 Citrus
Mediterranean tonic, orange & lemon
- Philadelphia Hibiscus Rose
Mediterranean tonic & cranberry, strawberry
- Lady Augusta Berry Pink
Elderflower tonic, fresh strawberry
- Maiden's Butterfly Pea & Passionfruit
Mediterranean tonic, frozen edible flowers

VODKA

- Lemon Myrtle Vodka
Yuzu & Lime Soda
- Anise Myrtle Vodka
Elderflower tonic
- Musk Rose Vodka
*Lemonade or soda water
(musk stick garnish contains gluten)*

AGAVE |TEQUILA|

- Agave 'Silver' Paloma
Blood orange soda, fresh lime
- Coffee Agave Liqueur
Neat or on the rocks
- Chilli Lime Agave Spirit
Capi Lime & Salt Soda
- Smoked Agave Spirit
Neat or on the rocks
- Passionfruit Agave Liqueur
Neat or on the rocks

Can't decide? Why not try a few!
Your choice of Echuca Distillery

Tasting Flight \$10.0

(ask staff for options)

**Full beverage list available @ Bar Lee,
just ask their friendly staff**

750ml Sparkling water 8.0

Any additional beverages or food purchased will be placed on your bill & can be paid for at the end of your dining experience at Bar Lee.

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