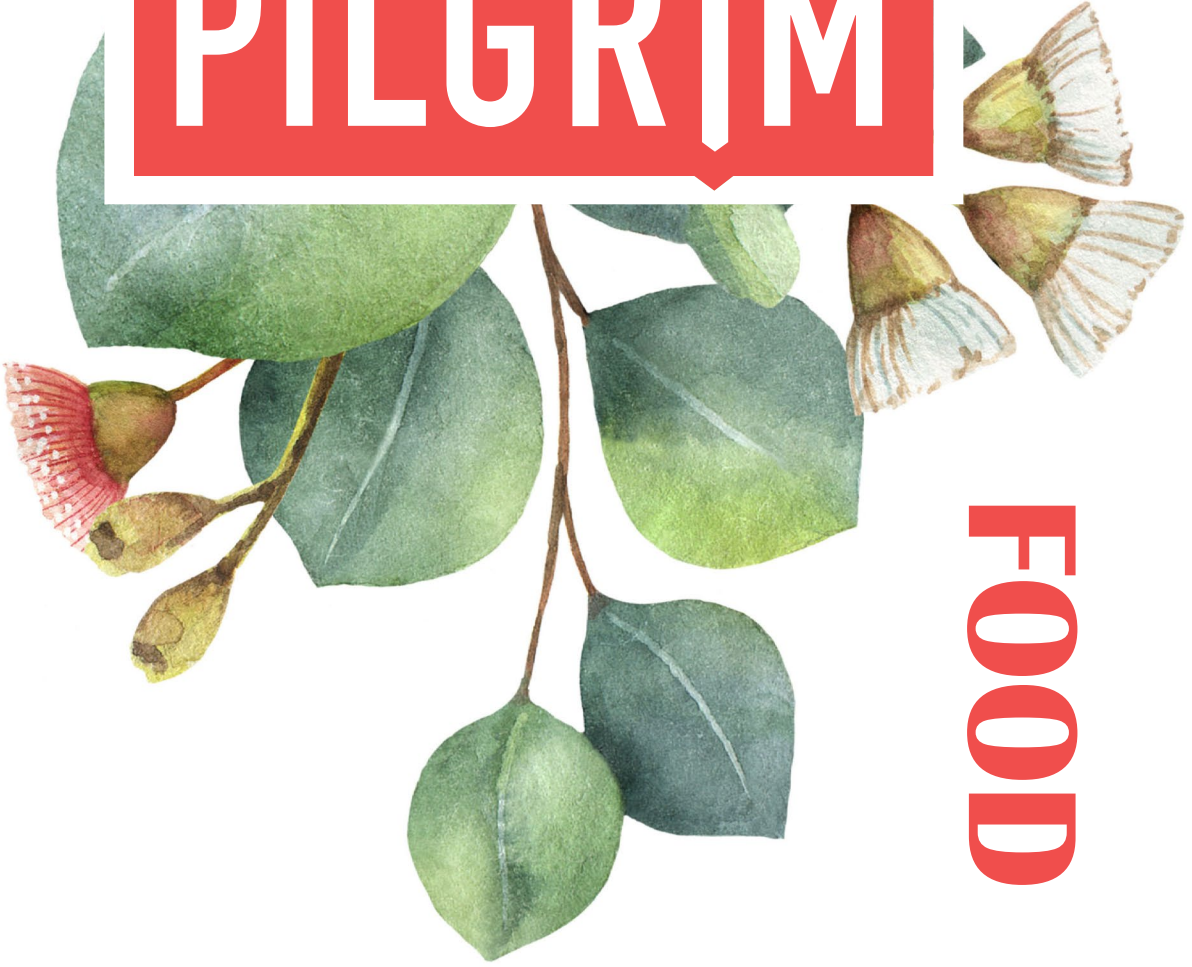




PILGRIM



FOOD

COLD MEATS & CHEESE

All served with warm baguette (GFO)

Noix de Jambon, Mr Cannubi (Ballarat, VIC) \$12

sea succulents (DF)

Cacciatorini picante, Salumi (Byron Bay, NSW) \$10

bread & butter pickles (DF)

Wild boar salami, La Boqueria (Sydney, NSW) \$12

saffron pickled onions (DF)

Salami classico - Salumi (Byron Bay, NSW) \$10

pickled fennel (DF)

Blue - Onkaparinga Creamery (Adelaide Hills, SA) \$11

apple paste

Cloth Cheddar - Cheese Culture (Adelaide Hills, SA) \$11

fresh pear

Triple cream Patrice - Woodside (Adelaide Hills, SA) \$12

bush spiced chutney

Ill Lupo Cider rind - Section 28 (Adelaide Hills, SA) \$12

pickled figs

Your choice of 3
Cold Meats or Cheeses \$30

Your choice of 6
Cold Meats or Cheeses \$58

SMALL SHARES

Bass Strait wallaby carpaccio \$16

pickled blueberry, samphire, Kakadu plum gel (GF, DFO)

Lamb ribs \$18

Geelong pasture-fed lamb, bush spice, wild river minted honey, salt bush (GF, DF)

Spiced chicken wings \$16

Tasmanian meru miso ranch (GF)

Gin cured kingfish \$16

finger lime, beach banana, pickled kohlrabi (GF, DF)

Outback curried pumpkin hummus \$11

green capsicum relish, soy toasted pepitas (VG, GFO)

Beer grain salad \$12

grapes, rye, barley, pickled fennel, smoked almond, currants, goat's fetta, soft herbs, Redback wheat beer dressing (V)

Autumn leaf salad \$11

pear, candied walnut, pickled fennel, elk leaf, tofu lime vinaigrette (VG)

Roasted beetroot tart \$12

shallot, kale, myrtle chèvre (V)

Oven-roasted potato wedges \$9

rosemary salt, confit garlic mayo (V, VGO, GF)

BAGUETTES & TOASTIES (GFO)

Kimchi toastie \$15

sesame roasted cauliflower, Hildi titlist cheese, Murray Bridge 2 year aged cheddar, spicy kimchi, spring onion w/ cucumber and sesame salad (V)

Pulled pork toastie \$17

Pacdon Park pork shoulder, Stokes Point smoked cheddar, bush spice chutney & balsamic pickled onion

HCT toastie \$15

Quatro mortadella, squacquerone cheese, Jam Lady Jam roasted tomato chutney w/ pickles

Chicken baguette \$15

Confit free range thigh fillet, Jam Lady Jam sherry onion, apple & cabbage slaw (DF)

Hot smoked trout baguette \$17

Harris smoked house trout, avocado, aioli, soft herbs, caperberries (DF)

LUNCH COMBO

(every day until 4pm)

Sandwich + a side choice of oven roasted potato wedges or autumn leaf salad \$20

SWEETS

Lemon myrtle panna cotta \$10

chocolate ganache, caramel popped sorghum (GF, V)

Caramelized fig \$10

Salted merlot caramel, Popstic savory cheese ice cream, wattle seed crumb (GF, V)

GF - GLUTEN FREE
GFO - GLUTEN FREE OPTION
V - VEGETARIAN
VG - VEGAN
VGO - VEGAN OPTION

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