

SENTINEL'S

Favourite Cocktails

FIND EVERYTHING
ELSE IN OUR
BEVERAGE MENU.



LYCHEE MARTINI

Arktika Vodka +
Soho Lime & Rose Syrup

\$ 20



CLASSIC NEGRONI

Four Pillars "Negroni" Gin +
red Vermouth + Campari

\$ 20



ESPRESSO MARTINI

Arktika Vodka + Tia Maria +
Mozart Chocolate Liquor + Coffee

\$ 18



AMARETTO SOUR

Disaronno + Bourbon + Lemon Juice +
Sugar Syrup + Egg White + Maraschino Cherry

\$ 20



PORN STAR MARTINI

Arktika Vodka + Vanilla Syrup + Passionfruit
Puree + Lime Juice + Champagne Shot

\$ 20



SENTINEL

BAR MENU 3PM - 5:30PM

HOUSE SPICED NUT MIX	\$11
OLIVES citrus, garlic (v/gf)	\$ 11
FRIES Aioli (v/gf)	\$ 12
GRILLED CHORIZO honey, goats cheese (gf)	\$ 17
SHARK BAY SCALLOPS celeriac puree, cucumber gel, pico de gallo, pancetta (gf)	\$ 28
LOCAL BURRATA avocado puree, heirloom tomato, peach salad, chardonnay dressing, basil oil (gf)	\$26
CHEF ARANCINI avocado puree, cherry tomato (v/gf)	\$ 18
CRISPY CHICKEN BITES sweet chilli, mayo (gf)	\$17
CONFIT PORK BELLY marsala squash puree, fennel, pears, pomegranate jus (gf)	\$22
SENTINEL STEAK TARTARE yolk emulsion, crostini (gfo)	\$26
CHARGRILLED ABROLHOS OCTOPUS sweet onions, potato salad, chorizoemulsion, oregano dressing (gf)	\$29
BEEF CARPACCIO horseradish, rocket, balsamic gel, olive oil, parmesan shaves (gf)	\$25
TWO STEAK SLIDERS gochujang mayo, cheese, lettuce, capsicum	\$19
THREE CHEESE PLATTER served with dried fruits, nuts, quince paste, cornichon, honeycomb, bread Caple Club Cheddar hard, WA Gorgonzola dolce blue, Italy Mt lofty triple cream Brie soft, WA	\$45