

FOOD

OYSTERS

Pacific Oysters ^{GF}	36	72
<i>Pineapple mignonette</i>		

SNACKS

House marinated olives ^{DF, GF, VE, NF}		10
Ciabatta, herb & garlic oil, sea salt ^{DF, VE, NF}		12

CANAPÉS (2 pieces)

XO Sourdough Cracker, goats curd, honey, mizuna ^{GF}		13
Octopus Tostada, angel hair chilli, yuzu ^{DF, GF, NF}		16
Avocado Mousse, seeded lavosh, spicy tajin, pineapple sage ^{VE, DF, GF, NF}		11
Papaya salad on nasturtium leaf, chilli, peanuts, coriander ^{VE, DF, GF}		14

CHEF'S SELECTION FEED ME minimum 2 people

Feed Me Menu	70pp
Feed Me Menu Vegetarian	55pp

SUBSTANTIAL CANAPÉ

Signature Lobster Roll, brioche, chives, confit garlic, lemon ^{DF, NF}	25
Pulled Pork Bao, soy glaze, cucumber, coriander ^{DF, NF}	22
Chimichurri Bao, cucumber, sesame, pickled cabbage ^{VE, DF, NF}	19

PLATES TO SHARE

Charred Whole Prawns, mango tom yum, coconut, coriander ^{DF, GF, NF}	30
Lamb Kofta, labneh, mint, kiwi, pickled onion ^{GF, NF}	28
Market Fish Ceviche, BBQ corn, capsicum, shallots, passionfruit ^{DF, GF, NF}	28
Seasonal Greens, avocado puree, tomato gel, golden wattle ^{VE, DF, GF, NF}	21
Blooming Shimeji Mushroom, miso, wood sorrel ^{VE, DF, GF, NF}	18

DESSERTS

Hazelnut Burnt Basque Cheesecake	17
Coconut Tiramisu	17

Canapé tasting plate (6 pieces)	30
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V - vegetarian VE - vegan GF - gluten free NF - nut free * - option available

Please let our wait staff know if you have any allergies or dietaries. While our kitchen team takes special care when preparing your dishes we cannot guarantee the absence of eggs, nuts, soy, milk, wheat, fish and shellfish.

All card payments will incur a transaction fee: MasterCard Credit 1.4% | MasterCard Debit 0.8% VisaCredit 1.5% | Visa Debit 0.8% | Amex 1.5% | Speakeasy Group App 1.5%. Sundays and Public Holidays incur a 15% surcharge

FOOD

MEAT & CHEESE 40/70

A curated selection of 3 or 5 cheeses and/or meats,
accompanied by an assortment of house-made condiments

BALLER BOARD 120

A curated selection of cheeses and meats, accompanied by
an assortment of house-made condiments (serves 3-4)

CHARCUTERIE 50g
served with house condiments

Beef

Quattro Stelle Wagyu Pastrami 14
Wagyu Bresaola 9 score 29

Pork

Mr Canubi Mortadella 14
La Hoguera Serrano 18mth 16
Quattro Stelle Calabrese 14

CHEESE 50g
served with house condiments

Soft

Delice Cremiers 23
Six Farms Brie 14

Blue

Fourme D'ambert Mornac 15

Hard

1655 AOP Swiss Gruyere 18
Shepherd's Whey 18
Van Der Heiden Chevrano 16

CAVIAR

Oscietra caviar 30g, chives, shallots, blini, crème fraîche 240
Caviar bumps available Fridays only 16

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