OYSTERS organization Pacific Oysters GF 36	5 12 5 72
Accompaniments Refreshing pineapple mignonette	
SNACKS	
House marinated Kalamata olives v, GF, NF Rye sourdough with whipped caramelised onion butter VEG, NF	10 12
CANAPÉS (2 pieces)	47
Charred octopus tostada with black bean puree & salsa roja GF, NF Charred pineapple prawn with tamarind sauce GF, NF	17 15
Porcini & truffle tart veg, NF, GF*	13
Roast parsnip, lavosh, caramelised harissa V, GF	11
	le
CHEF'S CURATED "FEED ME" MENU "Feed Me" (min 2 persons)	65pp
	50pp
	f6
SUBSTANTIAL ITEMS	
Lobster roll, brioche bun NF Derk shoulder hae bun with nickle cabhage & covigiaze of NF	24 22
Pork shoulder bao bun with pickle cabbage & soy glaze GF, NF Tropical ceviche with tigers milk, atchara & coriander oil GF, NF	22
Goats curd with caramelised xo, dill oil & lemon balm NF, VEG*, GF*	23
Dengaku eggplant, creamy coconut & crispy kale V, GF, NF	21
Roasted winter vegetables served with chickpea hummus & dill oil ${\sf v},{\sf GF}$	17
DESSERTS	
Piña Colada Cheesecake, rum soaked pineapple &	20
coconut parfait VEG, NF, GF* Mrs. Charles Brownie, walnuts, Irish cream & ice-cream	20 17
Canapé tasting plate GF*	35
V - vegetarian VE - vegan GF - gluten free NF - nut free * - option available	
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% Sundays incur a 15% surcharge. Public Holidays incur a 15% surcharge	
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