

MIENU

OYSTERS

6/12

single

G.H.MUMM & watermelon granita

33/66

5.5

Lemon balm gel & salmon caviar pearls

33/66

5.5

Natural

30/60

5

Oyster shooter w/ clear tomato consommé

39/78

6.5

CANAPES (pieces)

extra piece

Ashed goats cheese w/ honeycomb & wood sorrel (4)	16	4
Beetroot cured salmon gravlax w/lemon crème fraîche	16	
Crispy szechuan prawns w/ lime caviar (5)	14	3.5
Crumbed lamb parcels w/ lemon balm gel & thyme mist (4)	16	4
Jamón, rockmelon gel & buffalo mozzarella (5)	16	3.5
Seared tuna, szechuan & sesame on betel leaf (3)	15	5
Smoked duck, cognac & duck pâté w/ cherry gel (4)	16	4
Sweet glazed pork belly w/ shallots & ginger (5)	12	3
Wild boar chorizo w/ elderflower honey & capsicum coulis (4)	15	3.5
(V) Daikon scallops w/ sea spray, ginger & sesame (4)	14	3.5
(V) Olives	7	
(V) Salt & pepper tofu puffs w/ nam jim sauce	12	
(V) Watermelon w/ vegan feta, lemon vodka & micro mint (5)	15	3

CAVIAR served w/ blinis, crème fraîche & chopped egg

Ars Italica Oscietra Royal 10g	80
Black Pearl Beluga Caviar 30g	250
Black Pearl Siberian Caviar 10g	75
Sterling White Sturgeon Royal 10g	80

DESSERTS

Strawberry textures w/ chocolate cream	12
White chocolate mousse w/ brown butter crumble	14

All card payments will incur a transaction fee:
 MasterCard Credit 1.4% | MasterCard Debit 0.8%
 VisaCredit 1.5% | Visa Debit 0.8% | and Amex 3%
 Public Holidays incur a 15% surcharge

(V) vegan



MEAT & CHEESE BOARDS

A selection of 3 or 5 cheeses served w/ a selection of house condiments 35/55

A selection of 3 or 5 meats served w/ a selection of house condiments 35/55

Baller Board 100

Jamon de Serrano, Ndjua, Pastrami w/ Burrata, Mon Pere Brie, Gorgonzola & Manchego cheeses.
Served w/ a selection of pickles, jams, breads & Spanish anchovies

CHARCUTERIE 50g
served w/ house condiments

Beef -

Bresaola Valtelina	14
Pastrami Brisket	12
Wagyu Beef Smoked	13

Smoked Game -

Duck	16
Kangaroo Prosciutto	14
Venison Prosciutto	15

Pork -

Jamon de Serrano	14
Jamon Iberico	45
Nduja	14
Prosciutto di Parma	14
Salami Tartufo	13
Sopressa Vicentina	12

CHEESE 50g
served w/ house condiments

Soft -

Mon Pere Brie	14
Rouzaire Brie de Nangis	15

Hard -

Cabot Cheddar	17
Maffra Cheddar Cloth-Aged	14
Merco Manchego	15
Midnight Moon	14

Washed Rind -

Graindorge Pont L'Évêque	18
Tarago River Jensen's Red	13

Blue Mould -

Cropwell Bishop Stilton	15
Mauri Gorgonzola Piccante	14
Papillon Roquefort AOC	19

Burrata w/ beetroot textures & blackberry gel 30

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