

MIENU

OYSTERS	6/12	single
Lemon balm gel & salmon caviar pearls	33/66	5.5
Mignonette	33/66	5.5
Natural	30/60	5
Pickled apple w/ ponzu & sriracha	33/66	5.5

CANAPES (pieces)

		extra piece
Ashed goats cheese w/ maltcomb & sorrel (4)*	16	4
Beetroot cured salmon gravlax w/lemon crème fraîche*	16	
Crispy szechuan prawns w/ lime caviar (5)*	14	3.5
Crumbed beef brisket croquettes w/ jalapeno ranch (5)	16	3.5
Escargot w/ sourdough bread & garlic butter*	19	
Seared tuna, szechuan & sesame on betel leaf (4)*	16	4
Smoked duck, cognac & duck pâté w/ orange gel (4)*	16	4
Smoked wagyu carpaccio w/ parmigiano reggiano & whisky maple*	16	
Soy spiced chicken bao (3)	18	6
Sweet glazed pork belly w/ shallots & ginger (5)*	15	3
(V) Falafel w/ cashew labne, pickled onion gel & smoked paprika	13	
(V) Hommus veggie patch w/ pickled carrot & olive soil*	16	
(V) Olives*	7	
(V) Sourdough breads w/ red wine vinegar & olive oil	9	
(V) Salt & pepper tofu puffs w/ nam jim sauce	12	
(V) Watermelon w/ vegan feta, lemon vodka & micro mint (5)*	15	3

DESSERTS

Tres leche w/ tonka bean custard, dulce de leche & Ecuadorian chocolate	16
Lemon curd w/ brown butter crumble, meringue & kaffir lime ice cream	16

*Gluten 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% | and Amex 1.5%
 Public Holidays incur a 15% surcharge



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, NSW 14
Pastrami Brisket, NSW 12
Wagyu Beef Smoked, SA 13

Smoked Game -

Duck, NSW 16
Kangaroo Prosciutto, NSW 14
Venison Prosciutto, NSW 15
Wild Boar, QLD 15

Pork -

Jamon de Serrano, ESP 14
Lonza, NSW 13
Nduja, NSW 15
Prosciutto di Parma, NSW 14
Sopressa Vicentina, NSW 12

CHEESE 50g
served w/ house condiments

Soft -

Brillat Savarin, FRA 17
Le Marquis Chevre, FRA 18
Mon Pere Brie, FRA 15

Hard -

Cabot Cheddar, USA 17
Maffra Cheddar, VIC 14
Merco Manchego, ESP 15
Parmigiano Reggiano, ITA 15

Washed Rind -

L'Artisan La Rouge, VIC 19
Mauri Taleggio, ITA 16

Blue Mould -

Bleu Des Basques, FRA 15
Cropwell Bishop Stilton, GBR 15
Gorgonzola Piccante, ITA 14

Burrata w/ olive cheeks, Heirloom tomato & smoked almonds 25

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