

FOOD

APPELLATION OYSTERS

Natural

Paperbark mignonette

12/6

60 / 30

66 / 33

single

5

5.5

SNACKS

Vermouth soaked olives (ve)

6

Rye sourdough, brown butter (v)

8

CANAPÉS (4 pieces / extra piece)

Beetroot, horseradish cream, fresh sorrel, rice cracker(ve)

12 / 3

Smoked eel blini, lumpfish caviar

20 / 5

Whipped savarin tart, smoked date, parsley, dill (v)

14 / 3.5

Beef chicharrón, mussel cream, ras el hanout (g)

12 / 3

Cucumber, sunflower seed puree, sumac, za'atar (ve)

12 / 3

Lamb tartare, macadamia cream, cured egg yolk (g)

18/4.5

Taramasalata, potato crisp, finger lime

14 / 3.5

SHARING PLATES

Burrata, tomato oil, zhoug (v)

17

Spiced confit duck, garlic yoghurt, pickles (g)

22

Lobster roll, brioche bun

15

DESSERT

Rosewater granita, strega, strawberries, roasted white chocolate (v)

8

CAVIAR

Served with chefs selection of accompaniments

Beluga 30g 260

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%
Public Holidays incur a 15% surcharge

MEAT & CHEESE PLATES

Chef's selection of 3 or 5 cheeses or meats served with a selection of house condiments
35/55

BALLER BOARD 100

Chef's selection of gourmet meats & cheeses served with a selection of accoutrement
(serves 3-4)

CHARCUTERIE 50g
served with house condiments

Beef -

Wagyu Bresaola 7 score, AUS 20

Boar -

La Boqueria Jabali, AUS 19

Pork -

Mr Canubi Mortadella, AUS 12

La Boqueria Morcon Picante, AUS 17

San Jose Saucisson, AUS 16

Mr Canubi Noix de Jambon, AUS 18

Borgo al Prosciutto & Pistachio, AUS 15

De Palma Norcia Finocchiata, AUS 16

Juan Pedro Domecq Iberico, ESP 34

CHEESE 50g
served with house condiments

Soft -

Mon Père Brie, FRA 12

Tarago River Jensen's Red, Aus 13

Blue Mould -

Bleu D'Auvergne Mornac, FRA 12

Gabriel Coulet Roquefort, FRA 16

Hard -

Chebris by Onetik, FRA 16

Hechos A Mano Manchego, ESP 17

Beehive Barely Buzzed Cheddar, USA 20

Charles Arnaud Comte 24 month, FRA 11

TINNIES 18

Anchovies, Squid or Mussels, served with sourdough & pickles

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