






# FOOD MENU

## OYSTERS







	6 / 12	single
Natural <sup>GF</sup>	30 / 60	5
Mignonette <sup>GF</sup>	33 / 65	5.5

## ENTRÉE



Gin soaked olives <sup>GF</sup>  	7
Sourdough breads - merlot vinegar - Barossa olive oil  	9
Labneh - parsley oil - confit tomato - olive bread * 	12
Morton Bay Bug Amuse Bouche - bisque - toasted brioche*	10


## CANAPÉS (pieces)

extra piece

Morton Bay Bug Sliders - toasted brioche - cellariac remoulade - rhubarb sambol	22	
Rare roast beef crostini - caramelised onion - wasabi cream - sourdough crostini (4) *	17	5
Lamb croquettes - smoked potato - pumpkin - pea puree - borderlaise gel (4) *	16	3.5
Trumpet Mushroom Arancini - rocket pesto - almond ricotta <sup>GF</sup>  	14	
Croque Monsieur - citrus pork - gruyere cheese - copocola - cornichons - mustard	18	
Crispy prawns - sweet lime aioli - lime caviar (5) *	16	3
Tequila Compressed Watermelon - coconut feta (4) <sup>GF</sup>  	14	3
Chicken Parfait - cherry gel - barossa bark - candied walnut *	18	
Falafel - hommus - pickled onion gel - smoked paprika (7) <sup>GF</sup>  	14	2
Escargot - garlic parsley butter - sourdough *	17	

## DESSERT

Churros - smoked caramel - strawberries - marshmallow - chocolate 	15
Peruvian Chocolate Mousse - rum caramelised banana - hazelnut praline <sup>GF</sup> 	15

 vegetarian option  
\* gluten free option available

 vegan option

<sup>GF</sup> gluten free option

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

# FOOD MENU

## MEAT & CHEESE BOARDS

3 / 5

Chef selection of cheeses - barossa bark - lavosh - walnuts - guava paste - compote

35 / 55

Chef selection of meats - sourdough - cornichons - caperberries - olives - mustard

35 / 55

### Baller Board - 100

Chef selection of meats & cheeses - sourdough - barossa bark - lavosh - olives - cornichons - walnuts - mustard - compote - guava paste - rocket

## CHARCUTERIE

## FROMAGE

### Beef

Pastrami, NSW	12
Wagyu Beef Smoked, SA	13

### Smoked Game

Duck, NSW	16
Kangaroo Prosciutto, NSW	15

### Pork

Prosciutto di Parma, NSW	14
Smoked Ham, NSW	12
Sopressa Vicentina, NSW	12

### Soft

Mon Pere Brie, FRA	15
Truffled Triple Cream, QLD	18
Le Marquis Chevre, FRA	18

### Hard

L'Amuse Gouda, NED	15
Maffra Cheddar, VIC	14

### Washed Rind

Blackall Gold, QLD	16
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### Blue Mould

Cropwell Bishop Stilton, GBR	15
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50g meat - sourdough - cornichons - caperberries - olives - mustard

50g cheese - barossa bark - lavosh - walnuts - guava paste - compote

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