

FOOD

OYSTERS	12	6
Australian Pacifics	66	33
Apellation rock	66	33

ACCOMPANIMENTS

Paperbark smoked champagne mignonette
Lemon, lime & bitters granita

SNACKS

Marinated Toolunka olives (ve)	6
Rye sourdough, brown butter (v)	8

CANAPÉS (2 pieces)

Beetroot, horseradish & cashew cream, rice cracker(ve)	8
Smoked eel blini, Avruga caviar	12
Roast parsnip burghul crisp, caramelised harissa (v)	11
Nori tart, confit mushrooms, macadamia miso (ve)	14
Sweet corn cigar, pepperberry lardo, fermented chilli	10
Chicken liver parfait mille-feuille, smoked prune, pickled onion	14
Ox tongue, smoked labneh, coriander stem, sauerkraut	12

Chef's tasting plate	30
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SHARING PLATES

Beef carpaccio, fermented capsicum, plum, salt bush (g)	22
Stracciatella, persimmon, charcuterie xo	18
Cured Kingfish, cucumber, fig leaf, pickled fennel (g)	20
Seasonal crudités, sunflower hummus, sumac (ve)	15
Lobster roll, brioche bun	16

DESSERTS

Carrot & brown butter eclair, dark chocolate, almonds(v)	7
Mountain pepper cheesecake, burnt strawberries(v)	14

CAVIAR

Oscietra caviar 30g, chives, shallots, blini, crème fraîche	240
Beluga caviar 12g, cultured cream, carmalized onion, crisps	110

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 and/or meats served with a selection of house condiments 40/60

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 9 score, AUS 28

Boar -

La Boqueria Jabali, AUS 19

Pork -

Mr Canubi Mortadella, AUS 12

San Jose Saucisson, AUS 16

Mr Canubi Noix de Jambon, AUS 18

Borgo al Prosciutto & Pistachio, AUS 15

Juan Pedro Domecq Iberico, ESP 34

CHEESE 50g

served with house condiments

Soft -

Six Farms, Triple Cream Brie, AUS 14

Cremeux D'Argental, FRA 16

Blue Mould -

Bleu D'Auvergne Mornac, FRA 12

Gabriel Coulet Roquefort, FRA 16

Hard -

Hechos A Mano Manchego, ESP 17

Ford Farm, Coastal Cheddar, ENG 20

Charles Arnaud Comte, FRA 11

TINNED SEAFOOD

Yurrita anchovies, sourdough, fermented chilli, house pickles 20

Pepus mussels, sourdough, fermented chilli, house pickles 18

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