

MENU

OYSTERS

Natural GF

Mignonette GF

Ponzu Ginger Shallot

½/doz

single

30/60

33/65

33/65

5

5.5

5.5

ENTRÉE

Gin Soaked Olives GF

7

Sourdough Breads - *with your choice of:*

Merlot Vinegar - Barossa Olive Oil VE

9

Pepe Saya Butter V, FM

11

SHARING PLATES (pieces)

extra piece

Lobster Sandwich - butter sauce - pepperberry (3) FM

30

Empanadas with Pico De Gallo - *choose from*

Cheese Empanadas (2) V, GF

21

10.5

Vegetable Empanadas (2) VE, GF

21

10.5

Peppered Chicken & Kimchi Soft Taco (3)

15

5

Four Cheese Arancini – sourdough cheese sauce (4) V, FM

14

3.5

Salmon Crudo & Caviar Mille Feuille Tart - yuzu crème fraîche (2)

38

19

Crispy Prawns - sweet lime aioli - finger lime caviar (5) *, FM

16

3

Tequila Compressed Watermelon - coconut feta (4) GF, VE, FM

14

3

Stracciatella - Barossa bark - baby basil V, *

18

Falafel - hummus - pickled onion gel - smoked paprika (7) GF, VE, FM

14

2

Pork Belly - sweet glaze - shallots – ginger (4) *

16

4

King Oyster Mushroom – baba ganoush - za'atar (5) GF, VE

15

3

Feed me option (set menu for 2 or more)

50 per person

V - vegetarian option VE - vegan option GF - gluten free option * - gluten free option available FM - included in feed me

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

MENU

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

Vegetable Antipasto w/ a selection of house condiments 30

Baller Board 100

Chef's selection of gourmet meats & cheeses, served w/ a selection of pickles & jams

CHARCUTERIE 50g

served with sourdough, cornichons, caperberries, olives, mustard

Beef -

Pastrami brisket, 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

FROMAGE 50g

served with Barossa bark, lavosh, walnuts, guava paste, berry compote

Soft -

Mon père brie, FRA 15

Truffled triple cream, QLD 18

Le Marquis chèvre, FRA 18

Hard -

L'Amuse gouda, NED 15

Maffra cheddar, VIC 14

Washed Rind -

Blackall gold, QLD 16

Blue Mould -

Cropwell Bishop Shropshire, UK 16

DESSERT

Churros - smoked caramel - chocolate sauce - strawberries - marshmallow VE 15

Chocolate Tart - earl grey caramel - raspberries V 15

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Public Holidays incur a 15% surcharge