

FOOD

OYSTERS	12	6
Australian Pacifics	66	33
Appellation Rocks	66	33

ACCOMPANIMENTS

Paperbark smoked champagne mignonette
Lemon lime bitters granita

SNACKS

Marinated Toolunka olives (ve)	8
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, lavosh, caramelised harissa (ve)	11
Mushroom tart, macadamia miso (v)	14
Ox tongue, smoked labneh, coriander stem, sauerkraut	12
Chicken parfait mille-feuille, smoked prune, pickled onion	14

Chef's tasting plate	30
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PLATES

Lobster roll, brioche bun	16
Seasonal crudités, sunflower hummus, sumac (ve)	15
Stracciatella, grapes, charcuterie xo	18
Cured Kingfish, cucumber, buttermilk, pickled fennel (g)	20

DESSERTS

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

CAVIAR

Oscietra caviar 30g, chives, shallots, blini, crème fraîche	240
Beluga caviar 12g, caramelised onion, creme fraiche, crisps	120

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 -

Paysan, Triple Cream Brie, FRA 14

Nimbin Valley, Truffled Cow, AUS 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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