

FOOD

OYSTERS

Rock Oysters

12	6
66	33

ACCOMPANIMENTS

Paperbark smoked champagne mignonette

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

PLATES

Lobster roll, brioche bun

20

Seasonal crudités, sunflower hummus, sumac (ve)

15

Stracciatella, salted zucchini, tarragon, white pepper

19

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

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Sundays incur a 10% surcharge. Public Holidays incur a 15% surcharge

MEAT & CHEESE PLATES 40/60

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

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

Quattro Stelle Wagyu Pastrami 15

Boar -

La Boqueria Jabali, AUS 19

Pork -

Mr Canubi Mortadella, AUS 12

Quattro Stelle Calabrese AUS 17

Humble Pleasure Capocollo, AUS 12

Villani San Danielle Prosciutto, ITA 14

Juan Pedro Domecq Iberico, ESP 34

CHEESE 50g

served with house condiments

Soft -

Six Farm, Triple Cream Brie, AUS 14

Nimbin Valley, Truffled Cow, AUS 16

Blue Mould -

Forme d'Ambert, FRA 15

Gabriel Coulet Roquefort, FRA 19

Hard -

Hechos A Mano Manchego, ESP 17

Ford Farm, Coastal Cheddar, ENG 20

Charles Arnaud Comte, FRA 12

TINNED SEAFOOD

Yurrita anchovies, sourdough, fermented chilli, house pickles 20

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