

SNACKS

Gin Soaked Olives GF, DF	8
Edamame & Sea Salt GF, VE, DF	9
Sourdough Breads - <i>with your choice of:</i>	
Merlot Vinegar - Barossa Olive Oil VE, DF	10
Pepe Saya Butter V	12

OYSTERS

Natural GF, DF	34 / 68
Creme Fraiche & Salmon Caviar GF	38 / 76
Champagne Compressed Cucumbers GF, DF	38 / 76

SEAFOOD PLATES (pieces)

		extra piece
Crispy Prawns - sweet lime aioli - finger lime caviar (5) DF, *	18	4
Tuna sashimi - pickled apple - citrus - betel leaves (4) GF, DF	21	5
King fish sashimi - red wine vinegar - basil oil - pomegranate (4) GF, DF	22	5.5
Salmon gravlax - green goddess - creme fraiche - rice crackers GF	20	
Scallops in shell & garlic butter (3) GF	21	7
Lobster taco - lime guacamole - pepperberry (2) GF, DF	20	10

SHARING PLATES (pieces)

		extra piece
Black pepper tofu & Mushroom taco (2) GF, VE, DF	12	6
Empanadas with Pico De Gallo - <i>choose from:</i>		
Beef Empanadas (2) GF, DF	22	11
Chicken Empanadas (2) GF, DF	22	11
Vegetable Empanadas (2) VE, GF, DF	22	11
Mushroom & Pea arancini - rocket pesto - almond ricotta (4) V, DF	16	4
Eggplant - miso - sesame crackers - pepitas VE, GF, DF	16	
Watermelon tartare - togarashi - sesame - seaweed crackers VE, GF, DF	17	
Stracciatella - tomato - basil - pancetta - sunflower seeds GF	19	
Falafel - hummus - picked onion - smoked paprika (6) GF, VE	15	2.5
Pork Belly - sweet glaze - shallots - ginger (4) DF, *	17	4.5

V - vegetarian VE - vegan GF - gluten free * - GF option available DF - dairy free

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FOOD

CHARCUTERIE 50g
served with house condiments

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

CHEESE 50g
served with house condiments

Soft -

Mon père brie, FRA 15
Truffled triple cream, QLD 18
Le Marquis chévre, 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

MEAT & CHEESE BOARDS 35/55

A selection of 3 or 5 cheeses and/ or meats served with house condiments

BALLER BOARD 100

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

DESSERT

Churros - smoked caramel - chocolate sauce - strawberries - marshmallow VE 15
Panna cotta - brown butter curmble, berries v 15
Cheesecake - warm blueberry coulis v 18

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