

FOOD

SNACKS

House Olives GF, DF, VE	9
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 - pepper berry salt v	10

OYSTERS

Natural GF, DF	6.5	per piece
Garlic Chilli Soy Vinaigrette GF, DF	6.5	
Green Apple Mignonette GF, DF	6.5	

SEAFOOD PLATES (pieces)

Crispy Prawns - sweet lime aioli - szechuan (6) DF, GF	24	4	extra piece
Black kingfish kilawin - green mango burro - spicy coco lime (4) DF, GF	22	6	
Spicy Salmon inflatada - seaweed cream GF**	21	6	

SHARING PLATES (pieces)

Pumpkin Arancini - black pepper aioli - chilli oil (4) VE, GF	17	4.5	extra piece
Charred Eggplant - thai basil - chilli soy - crispy shallots- sesame crackers VE, GF	17		
Cheese Empanada - aji sauce - pico de gallo GF, V	20	10	
Hummus - toasted aromatic seeds - walnuts VE	17		
Pork belly - sweet glaze - shallots GF, DF	17		
Falafel - cucumber dill sauce - baba ganoush (6) VE, GF**	17	3	

THE CHARLES' CHEF'S SELECTION 70 pp

Enjoy a 4 course dinner inspired by Nick & Nora Charles' extravagant dinner parties sky-high at Nick & Nora's.

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

Please let our wait staff know if you have any allergies or dietaries. While our kitchen team takes special care when preparing your dishes we cannot guarantee the absence of eggs, nuts, soy, milk, wheat, fish and shellfish.

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 and Sunday incur a 15% surcharge

FOOD

CHARCUTERIE

served with house condiments

Beef -

Pastrami Brisket, NSW	17
Wagyu Beef Smoked , SA	17
Bresaola, NSW	17

Pork -

Prosciutto Crudo, NSW	16
Smoked Ham, NSW	16
Sopressa Milano, NSW	16

CHEESE

served with house condiments

Soft -

Mon Père Brie, FRA	18
Truffled Triple Cream, QLD	19
Buche de Lucay, FRA	20

Hard -

L'Amuse Gouda, NED	19
Maffra Cheddar, VIC	19

Washed Rind -

Blackall Gold, QLD	18
--------------------	----

Blue Mould -

Cropwell Bishop Stilton, ENG	19
------------------------------	----

MEAT OR CHEESE BOARDS 45 ^{3 PIECE} /70 ^{5 PIECE}

Chef's Selection of cheese - compote - walnuts - dried fruit - crackers

Chef's Selection of charcuterie with house condiments - mustard - assorted pickles - olives - bread

BALLER BOARD 120

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

DESSERT

Citrus calamansi and brown butter crumble parfait	17
Coconut pandan and banana crumble trifle	17
-make it boozy with 1800 coconut tequila	7

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

Please let our wait staff know if you have any allergies or dietaries. While our kitchen team takes special care when preparing your dishes we cannot guarantee the absence of eggs, nuts, soy, milk, wheat, fish and shellfish.

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 and Sunday incur a 15% surcharge