

FOOD

OYSTERS

Pacific Oysters GF
Pineapple mignonette

½ dozen	1 dozen
37	74

BAR SNACKS

Roasted mixed nuts GF, VE	8
Truffle popcorn V, NF	10
Martini-soaked Kalamata olives DF, GF, VE, NF	12
Sourdough, Bourbon-whipped butter DF*, V, VE*, NF	12

CANAPÉS (2 PCS)

Avocado mousse, seeded lavosh, spicy tajin VE, GF, NF*	11.5
Charred corn, pickled capsicum, shallots, chives DF, VE, GF, NF	12
Blistered tomato crostini, whipped ricotta, pickled onion, tomato oil V, NF	13
Cheese puff, duck liver parfait, quince paste, grated cheese GF, NF	15
Devilled eggs, truffle yolk, caviar, dehydrated yolk DF, V, GF, NF	16

CHARLES MENU SELECTIONS

Feed me menu, minimum 2 people V*	72pp
Canapé tasting plate (5 pieces)	30

SUBSTANTIAL CANAPÉS

Pork taco, pickled cabbage, hot mayo, guindillas DF, GF, NF	11
Pepper eggplant taco, pickled cabbage, hot mayo, guindillas DF, VE, GF, NF	11
Signature lobster roll, chives, brioche NF	26

PLATES TO SHARE

Baked Camembert, citrus honey blend, pistachio, bread GF*	24
Charred leeks, red pepper sauce, gremolata, grated cheese DF*, VE*, GF, NF	25
Charred eggplant, stracciatella, peppers mix, artichokes, parsley, dill oil V, GF*, NF	26
Baby octopus, charred capsicum, salsa verde, lemon DF, GF, NF	28
Lamb kofta, citrus labneh, chickpea salad, herb oil GF, NF	30
Grilled tiger prawns, chilli butter, gremolata, caviar, herb oil GF, NF	61

DF - dairy free V - vegetarian VE - vegan GF - gluten free NF - nut 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% | Amex 1.5% | Speakeasy Group App 1.5%. Sundays and Public Holidays incur a 15% surcharge

FOOD

CAVIAR

Oscietra caviar 30g, chives, shallots, blini, crème fraîche

245

Caviar bumps available Fridays only

16.5

MEAT & CHEESE 41/71.5

Our selection of 3 or 5 cheeses and/or meats, accompanied by an assortment of house-made condiments

BALLER BOARD 122

Our selection of cheeses and meats, accompanied by an assortment of house-made condiments (serves 3-4)

CHARCUTERIE 50g

served with house condiments

CHEESE 50g

served with house condiments

Beef

Quattro Stelle Wagyu Pastrami 14.5

Wagyu Bresaola 9 score 30

Soft

Delice Cremiers 23.5

Six Farms Brie 14.5

Pork

Mr Canubi Mortadella 14.5

La Hoguera Serrano 18mth 16.5

Quattro Stelle Calabrese 14.5

Hard

1655 AOP Swiss Gruyere 18.5

Shepherd's Whey 18.5

Van Der Heiden Chevrano 16.5

Blue

Fourme D'ambert Mornac 15.5

DESSERTS

Sticky toffee pudding, butterscotch, hazelnut, vanilla ice cream GF, NF* 17

Burnt strawberry cheesecake, sable, condensed milk parfait GF*, NF 20

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