

٣	OYSTERS
	Pacific Oysters GF
L,	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 volk, caviar, dehydrated volk DF, V, GF, NF	16

CHARLES MENU SELECTIONS

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

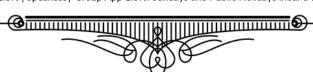
PLATES TO SHARE

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

 $\mbox{DF-dairy free} \ \ \mbox{V-vegetarian} \ \ \mbox{VE-vegan} \ \ \mbox{GF-gluten free} \ \ \mbox{NF-nut free} \ \ \ ^*\mbox{- option available}$

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.

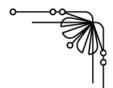
All card payments will incur a transaction fee: MasterCard Credit 1.4% | MasterCard Debit 0.8% VisaCredit 1.5% | Visa Debit 0.8% | Amex 1.5% | Speakeasy Group App 1.5%. Sundays and Public Holidays incur a 15% surcharge











CAVIAR

Oscietra caviar 30g, chives, shallots, blini, crème fraîche Caviar bumps available Fridays only

245 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

Soft

Quattro Stelle Wagyu Pastrami	14.5	Delice Cremiers	23.5
Wagyu Bresaola 9 score	30	Six Farms Brie	14.5

Pork Hard

	пага	
14.5	1655 AOP Swiss Gruyere	18.5
16.5	Shepherd's Whey	18.5
14.5	Van Der Heiden Chevrano	16.5
	16.5	14.5 1655 AOP Swiss Gruyere16.5 Shepherd's Whey

Blue

Fourme D'ambert Mornac 15.5

DESSERTS

Sticky toffee pudding, butterscotch, hazelnut, vanilla ice cream GF, NF* Burnt strawberry cheesecake, sáble, condensed milk parfait GF*, NF

17

20

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

