FOOD

OYSTERS

	½ dozen	1 dozen
Pacific Oysters GF *Pineapple mignonette*	39	78

BAR SNACKS

Roasted mixed nuts GF, VE	8.5
Truffle popcorn V, NF	10.5
Martini-soaked kalamata olives DF, GF, VE, NF	12.5
Sourdough, caramelized onion butter DF*, V, VE*NF	12.5

CANAPÉS (2 PCS)

Avocado mousse, seeded lavosh, spicy tajin VE, GF, NF*	12
Charred corn, pickled capsicum, shallots, chives DF, VE, GF, NF	12.5
Blistered tomato crostini, whipped ricotta, pickled onion, tomato oil V, NF	13.5
Cheese puff, duck liver parfait, quince paste, grated cheese GF, NF	16
Devilled eggs, truffle yolk, caviar, dehydrated yolk DF, V, GF, NF	17

CHARLES MENU SELECTIONS

Feed me menu, minimum 2 people V*	78pp
Canapé tasting plate (5 pieces)	32

SUBSTANTIAL CANAPÉS

Pork taco, pickled cabbage, hot mayo, guindillas DF, GF, NF	11.5
Pepper eggplant taco, pickled cabbage, hot mayo, guindillas DF, VE, GF, NF	11.5
Signature lobster roll, chives, brioche NF	28

PLATES TO SHARE

Kingfish ceviche, tiger's milk, baby cucumber, rice cracker DF, NF, GF (A)	31
Baked camembert, citrus honey blend, pistachio, bread GF*	26
Charred leeks, red pepper sauce, gremolata, grated cheese DF*, VE*, GF, NF	27
Charred eggplant, stracciatella, peppers mix, parsley, dill oil V, GF*, NF	28
Sweet glazed pork belly bites, fried kale, pickle cabbage GF, DF, NF	31
Roasted chicken, hot sauce, blue cheese sauce, shredded cheese NF, GF	32
Grilled tiger prawns, chilli butter, gremolata, caviar, herb oil GF, NF (A)	65

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.

Weekends and Public Holidays incur a 15% surcharge.

FOOD

CAVIAR

Oscietra caviar 30g, chives, shallots, blini, crème fraîche	260
Caviar bumps available Fridays only	17.5

MEAT & CHEESE 46/78

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

BALLER BOARD 130

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

CHARCUTERIE 50g

served with house condiments

Beef

De Palma Wagyu Bresaola	32
NYC Pastrami Brisket	17

Pork

Cacciatore Truffle Salami	18
Rodriguez Salamanca	17
Skara Smoked Boneless Leg Ham	15

CHEESE 50g

served with house condiments

Soft

Delice Cremiers · ENG	28
Six Farms Ash Brie · SA	15

Hard

Don Lorenzo Manchego · ESP	22
Ford Farm Aged Cheddar · ENG	20
Van Der Heiden Holland Delta · NLD	18

Blue

Fourme D'ambert Mornac · FRA	17

DESSERTS

Sticky toffee pudding, butterscotch, almond, vanilla ice cream GF, NF*	18
Piña Colada cheesecake, caramelized pineapple, coconut parfait GF*, NF*	21

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