

# FOOD

## OYSTERS

Pacific Oysters <sup>GF</sup>  
Pineapple mignonette

36 72

## SNACKS

House marinated olives <sup>DF, GF, VE, NF</sup>

10

Ciabatta, herb & garlic oil, sea salt <sup>DF, VE, NF</sup>

12

## CANAPÉS (2 pieces)

XO Sourdough Cracker, goats curd, honey, mizuna <sup>DF, NF</sup>

13

Octopus Tostada, angel hair chilli, yuzu <sup>DF, GF, NF</sup>

16

Avocado Mousse, seeded lavosh, spicy tajin, pineapple sage <sup>VE, DF, GF, NF</sup>

11

Papaya salad on nasturtium leaf, chilli, peanuts, coriander <sup>VE, DF, GF</sup>

14

## CHEF'S SELECTION FEED ME minimum 2 people

Feed Me Menu

70pp

Feed Me Menu Vegetarian

55pp

## SUBSTANTIAL CANAPÉ

Signature Lobster Roll, brioche, chives, confit garlic, lemon <sup>DF, NF</sup>

25

Pulled Pork Bao, soy glaze, cucumber, coriander <sup>DF, NF</sup>

22

Chimichurri Bao, cucumber, sesame, pickled cabbage <sup>VE, DF, NF</sup>

19

## PLATES TO SHARE

Charred Whole Prawns, mango tom yum, coconut, coriander <sup>DF, GF, NF</sup>

30

Lamb Kofta, labneh, mint, kiwi, pickled onion <sup>GF, NF</sup>

28

Market Fish Ceviche, BBQ corn, capsicum, shallots, passionfruit <sup>DF, GF, NF</sup>

28

Seasonal Greens, avocado puree, tomato gel, golden wattle <sup>VE, DF, GF, NF</sup>

21

Blooming Shimeji Mushroom, miso, wood sorrel <sup>VE, DF, GF, NF</sup>

18

## DESSERTS

Hazelnut Burnt Basque Cheesecake

17

Coconut Tiramisu <sup>DF, NF</sup>

17

Canapé tasting plate (6 pieces) <sup>DF</sup>

30

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

## MEAT & CHEESE 40/70

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

## BALLER BOARD 120

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

CHARCUTERIE 50g  
served with house condiments

### *Beef*

Quattro Stelle Wagyu Pastrami 14  
Wagyu Bresaola 9 score 29

### *Pork*

Mr Canubi Mortadella 14  
La Hoguera Serrano 18mth 16  
Quattro Stelle Calabrese 14

CHEESE 50g  
served with house condiments

### *Soft*

Delice Cremiers 23  
Six Farms Brie 14

### *Blue*

Fourme D'ambert Mornac 15

### *Hard*

1655 AOP Swiss Gruyere 18  
Shepherd's Whey 18  
Van Der Heiden Chevrano 16

## CAVIAR

Oscietra caviar 30g, chives, shallots, blini, crème fraîche 240  
Caviar bumps *available Wednesday only* 16

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