

# FOOD

## SNACKS

Gin Soaked Olives GF, DF, VE	8
Edamame & Sea Salt GF, VE, DF	9
Sourdough Breads - <i>with your choice of:</i>	
Merlot Vinegar - Barossa Olive Oil VE, DF	8
Pepe Saya Butter V	10

## OYSTERS

	per piece
Natural GF, DF	6
Soka Chilli Olive Oil & Shallot GF, DF	6.5
Black Pepper Mignonette GF, DF	6.5

## SEAFOOD PLATES (pieces)

		extra piece
Crispy Prawns - sweet lime aioli - szechuan (6) DF, GF	21	4
Tuna Aburi - nanami togarashi - wonton spirals DF	18	
Prawn Slider - Brookies spent davidson plum gel - habanero (2)	20	10
Salmon Sashimi - pickled ginger - miso - wasabi DF	19	

## SHARING PLATES (pieces)

		extra piece
Black Pepper Tofu & Mushroom Crostini - capers - baba ganoush (4) VE, DF	15	4
Empanadas with Pico De Gallo - <i>choose from:</i>		
Chicken Empanadas (2) GF, DF	20	10
Cheese Empanadas (2) GF, V	20	10
Vegetable Empanadas (2) VE, GF, DF	20	10
Pumpkin Arancini - Soka chilli olive oil - black pepper aioli (4) VE, GF	16	4
Charred Eggplant - thai basil - chilli soy - crispy shallots- sesame crackers VE, GF	16	
Shiitake Mushroom - szechuan - chipotle aioli GF, VE	15	
Portuguese Cauliflower Florets - jalapeno garlic ranch VE	16	
Falafel - hummus - pickled onion - smoked paprika (8) GF, VE	16	2.5
Pork Belly - sweet glaze - shallots - ginger GF, DF	17	

### 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

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	16
Wagyu Beef Smoked , SA	17
Bresaola, NSW	16

### Smoked Game -

Kangaroo Prosciutto, NSW	16
--------------------------	----

### Pork -

Prosciutto Crudo, NSW	16
Smoked Ham, NSW	15
Salame Finocchiona, NSW	15
Sopressa Milano, NSW	15

## CHEESE

served with house condiments

### Soft -

Mon Père Brie, FRA	16
Truffled Triple Cream, QLD	18
Le Marquis Chèvre, FRA	18

### Hard -

L'Amuse Gouda, NED	17
Maffra Cheddar, VIC	16

### Washed Rind -

Blackall Gold, QLD	16
--------------------	----

### Blue Mould -

Cropwell Bishop Stilton, ENG	17
------------------------------	----

## MEAT OR CHEESE BOARDS 45 <sup>3 PIECE</sup> /70 <sup>5 PIECE</sup>

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

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

## BALLER BOARD 110

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

## DESSERT

Panna Cotta - brown butter crumble - cumquat marmalade - burnt mandarin *GF	16
Churros - caramel - chocolate sauce - strawberries - marshmallow *VE	16
Raspberry Trifle - pumpkin dacquoise - berries- crumble *GF	16

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

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