

## SMALL PLATES

<b>*Roasted Assortment of Nuts &amp; Kikones, (V)</b> Lightly spiced crunchy corn & roasted assortment of nuts	\$11
<b>Warm Flatbread &amp; Dips (V)</b> Red beetroot & herb, whipped onion tahini	\$16
<b>Wild Victorian Olives (V)</b> Evoo, aged balsamic vinegar, soft sourdough	\$16
<b>*Natural Oysters</b> Locally sourced, classic mignonette, lemon	Three \$15 Six \$28
<b>*Sashimi Kingfish</b> Rhubarb vinaigrette, gold salt flake, pickled walnut, wasabi leaf	\$27
<b>*Cured Ora Salmon</b> Fresh dill, honey brandy mayonnaise, puffed squid ink cracker	\$26
<b>*Crystal Bay Prawns</b> Fresh cocktail, lettuce, yuzu dipping sauce, lime	\$26
<b>Lobster Spring Rolls (V)</b> Seasoned in kombu salt, citrus edamame mayo	\$29
<b>BBQ Pork Belly Sliders</b> Pork crackle, ash bun, pickles, apple slaw	\$24
<b>Crispy Fried Chicken</b> Chipotle sauce, shaved cabbage	\$24
<b>Arancini (V)</b> Spinach & porcini, cherry tomato coulis, pecorino	\$18

## TO SHARE

<b>Charcuterie Selection</b> Serrano ham, chicken liver pâté, soft chorizo, truffled boar salami, manakeesh toast, peach & muscatel chutney	\$29
<b>Australian Cheese Board (V)</b> Mix of brie, blue & cow's milk cheeses, assorted crackers, peppered fig paste, fresh fig, dried apple	\$29

## SOMETHING SWEET

<b>*Chocolate Brownie</b> Citrus caramel sauce, fresh strawberries	\$16
<b>Mango Semi Freddo</b> Pistachio biscotti, pandan coconut coulis	\$16

Please advise your server if you have any food allergies, intolerances or dietary requirements.  
\* Denotes Gluten free item