



A LA CARTE MENU

Roasted Nuts, Kikones (V) (GF) lightly spiced crunchy corn and assorted nuts	\$11
Herb Marinated Wild Victorian Olives (V) grilled sour dough bread, evoo aged balsamic vinegar	\$16
Fresh Natural Oysters (GF) locally sourced pacific oysters, yuzu	\$4.5 ea
King Mushroom - Leek Bao (3 pcs) (V) cucumber, soy infusion	\$18
Tempura Prawns (5 pcs) japanese king prawns, chilly-lime dipping sauce	\$22
Soft Shell Crab Taco (3 pcs) piquillo aioli, avocado, slaw, pecorino cheese	\$22
Hapuka Sashimi (GF) white miso dressing, cucumber, wasabi	\$22
Duck and Brie Pita (2 pcs) confit of duck leg, fig, parsley	\$19
Slow Cooked Beef Cheek Slider (2 pcs) bacon jam, espresso barbeque sauce, swiss cheese	\$18
Pork and Ginger Dumplings (5 pcs) pan fried dumplings, soy-shallot sauce, pork floss	\$18
Karaage Chicken crispy fried chicken, shallot, local honeycomb black sesame sauce	\$18
Charcuterie Selection serrano ham, soft chorizo, wild boar, picante salami, bosquito manakeesh toast, peach - muscatel chutney, guindillas	\$29
Australian Cheese Board (V) triple cream brie, cow's milk blue cheese and mount priscilla ashed soft cheese, assorted crackers, peppered fig paste, dried apple	\$26

SOMETHING SWEET

Opera Slice (V) Coffee cream, almonds, hazelnut sponge	\$14
Lemon Tart (V) Vanilla shortcrust, lemon-chantilly cream, fresh berries	\$12
Crème Brulee (V) Caramel crusted custard, seasonal fruit	\$13

Please advise your server if you have any food allergies, intolerances or dietary requirements.

*** Denotes (V) Vegetarian (GF) Gluten Free (Veg) Vegan**