



A LA CARTE MENU

Roasted Nuts, Kikones (V) (GF) crunchy corn kernels, spiced assorted nuts	\$12
Herb Marinated Victorian Olives (VEG) grilled sour dough bread, aged balsamic vinegar	\$14
Fresh Sydney Rock Oysters (GF) yuzu dressing, shallots, black pepper	\$4.5 ea
Truffle-Mushroom Arancini (6 pcs) smoked chipotle aioli	\$18
Panko Crusted Prawns (5 pcs) crumbed prawns, chilly-lime dressing	\$24
Eggplant-Miso Spring Roll (5 pcs) (V) togarashi dipping sauce	\$18
Pork Belly Slider (3 pcs) pork belly, apple slaw, brioche roll, chicharrón	\$22
Karaage Chicken Bowl crispy chicken, shallot, honeycomb black sesame sauce	\$20
Charcuterie Selection serrano ham, soft chorizo, wild boar salami, manakeesh bread, peach - muscatel chutney, guindillas	\$28
Australian Cheese Board (V) triple cream brie, cow's milk blue cheese, mount priscilla ashed, assorted crackers, peppered fig paste, dried apple	\$28

SOMETHING SWEET

Opera Slice (V) coffee cream, almonds, hazelnut sponge	\$14
Lemon Tart vanilla shortcrust, lemon curd, fresh berries	\$13

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

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