



# FOOOOOOOD FOR YOU



## Snacks

*(All day)*



Appellation Oysters. Lemongrass Dressing \$6 ea



Marinated Olives \$10



Chickpea Panisse. Smoked Beetroot Ketchup \$9



Organic Bread Bar Sourdough Toast. Onion Fondue, Red Cheddar, Serrano Ham, French Mustard \$12



Terrine Pot Au Feu. Baby Gem Lettuce, Wasabi Mayonnaise \$25



+ Bread \$3

Cheese Board. Quince Paste, Pear Compote & Mesclun Salad \$26



+ Bread \$3

Organic Bread Bar Baguette. Whipped Butter \$6



## Share

*(Until 10pm)*



Tuna Crudo. Raw Cabbage Salad, Anchoïade \$26



Roasted Heirloom Carrots. Carrot & Brown Butter Puree, Pickled Carrot, Fried Chickpeas, Tahini, Crispy Chilli Oil \$18



Cabbage Fondue. Fried Guanciale, Crouton, Parmesan Cream \$20

Burnt Leek. Mustard Seed Pickles, Hazelnut, Fetta, Buttermilk \$17



## Dessert

*(All day)*

Choux. Creme Patissiere, Hazelnut Praline & Salted Caramel \$14



Groups 8+ Set Menu \$60pp + 10% Service Charge | Sundays & Public Holidays 10% Service Charge



\*More substantial specials available daily