

FOOD

OYSTERS

	12/6	single
Natural	57 / 28	5
French 75 granita	62 / 30	5.5
Lemon myrtle mignonette	62 / 30	5.5

SNACKS

Vermouth soaked olives (ve)	6
Sourdough, brown butter (v)	8
Gilda (4)	6

CANAPÉS (4 pieces / extra piece)

Roasted beetroot, horseradish cream, fresh sorrel, rice cracker(ve)	12 / 3
Smoked eel blini, lumpfish caviar	20 / 5
Raw scallop, kelp oil, pickled cos, lemon pith (g)	18 / 4.5
Chicken liver parfait, PX sherry, brioche, pickled shallot, date puree	12 / 3
Caramelised onion tart, Madeira, manchego, allium flowers (v)	14 / 3.5
Confit duck, pickled garlic, smoked almond, fermented chilli	16 / 4
Beef chicharrón, mussel cream, ras el hanout (g)	12 / 3
Zucchini, sunflower seed puree, sumac, za'atar (ve)	12 / 3

SHARING PLATES

Lobster roll, brioche bun	24
Lamb tartare, macadamia cream, cured egg yolk (g)	18
Whipped cod roe, finger lime, potato crisp (g)	13
Burrata, tomato oil, zhoug (v)	17

DESSERTS

Rosewater granita, strega, strawberries, roasted white chocolate(v)	8
Pickled cherries, chocolate & olive crumb, coconut sorbet (v)	15

CAVIAR

Served with chefs selection of accompaniments

Beluga	30g	260
Oscietra	12g	120

All card payments will incur a transaction fee:
 MasterCard Credit 1.4% | MasterCard Debit 0.8%
 VisaCredit 1.5% | Visa Debit 0.8% | Amex 1.5%
 Public Holidays incur a 15% surcharge

MEAT & CHEESE PLATES

Selection of 3 or 5 cheeses or meats served with a selection of house condiments 35/55

BALLER BOARD 100

Chef's selection of gourmet meats & cheeses
served with a selection of olives, parfait, breads & Spanish anchovies (serves 3-4)

CHARCUTERIE 50g

served with house condiments

Beef -

Wagyu Bresaola 7 score, AUS 20

Boar -

La Boqueria Jabali, AUS 18

Pork -

Mr Canubi Mortadella, AUS 12

La Boqueria Morcon Picante, AUS 16

San Jose Saucisson, AUS 16

Mr Canubi Noix de Jambon, AUS 17

Borgo al Prosciutto & Pistachio, AUS 14

De Palma Norcia Finocchiata, AUS 16

CHEESE 50g

served with house condiments

Soft -

Brillat Savarin, FRA 12

Rouzaire Brie de Nangis, FRA 18

Epoisses Berthaut AOC, FRA 13

Blue Mould -

Bleu D'Auvergne Mornac, FRA 12

Gabriel Coulet Roquefort, FRA 16

Hard -

Section28 Fontina, AUS 12

Jean Faup Chevre, FRA 19

Hechos A Mano Manchego, ESP 18

Beehive Barely Buzzed Cheddar, USA 20

Charles Arnaud Comte 24 month, FRA 11

TINNIES 18

Anchovies, Squid or Mussels, served with sourdough & pickles

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