


Nibbles

| | |
|---|----|
| <i>House marinated Mt Zero olives (VG)</i> | 6 |
| <i>Housemade French onion dip with Noisette sourdough (VG)</i> | 13 |
| <i>Gin cured salmon, creme fraiche, capers, lemon balm</i> | 19 |
| <i>Trio of pork croquettes with chipotle mayo</i> | 14 |
|  <i>Add an extra croquette</i> | 5 |
| <i>Shoestring truffle fries with Parmigiano (VGO)</i> | 12 |
| <i>Four Pillars Bloody Shiraz Gin caviar, house made crisps, dill creme fraiche, pickled cucumber</i> | 50 |
| <i>Croque Monsieur</i> | 14 |
| <i>Poached chicken, mayo and chive toastie</i> | 14 |
| <i>Spiced cauliflower and pesto toastie (VG)</i> | 13 |
| <i>Daily trio of macarons (VG)</i> | 12 |
| <i>Scones with whipped cream and berry compote (VGO)</i> | 8 |

Charcuterie

3 PIECE - 40 5 PIECE - 62
ALL IN - 80

ARTISANAL CHEESES

| | |
|--|----|
| <i>Belfaux Gruyere - Fribourg, Switzerland</i> | 15 |
| <i>Van Der Heiden Gouda - Bodegraven, Holland</i> | 14 |
| <i>Agour Trois Laits (Three Milk) - Pays du Basque, France</i> | 16 |
| <i>Six Farms Truffle Brie - Adelaide Hills, SA</i> | 14 |
| <i>Mornac Bleu d'Auvergne - Auvergne, France</i> | 14 |

CURED MEATS

| | |
|---|----|
| <i>Saison Kimchi Sopressa - Pork</i> | 16 |
| <i>Saison Black Truffle & Squid Ink Salami - Pork</i> | 16 |
| <i>De Palma Wagyu Bresaola - Beef</i> | 17 |

All charcuterie served as 45g portion

Card surcharge of 1.5% applies