

SHARE

FRESHLY BAKED BAGUETTE/ SALT & BUTTER	11
LIGURIAN OLIVES [v]	10
APERITIVO MIX	12
<i>Green & Black Olives, Pickled Garlic, Guindillas & Cornichons</i>	
AUSTRALIAN SMOKED ALMONDS [v]	10
ROASTED CASHEWS [v]	10
VEGETARIAN GYOZA/ YAMAKI JOZO SHOJU (5) [v]	12
CHICKEN LIVER PATE/ CORNICHONS/ BAGUETTE	19
PEKING DUCK SPRING ROLLS/ HOISIN SAUCE [4]	13
VEGETABLE SPRING ROLLS/ SOY SAUCE [4] [v]	12
CHICKEN KARAAGE/ SIRAACHI MAYONNAISE [5]	17
THAI PORK BALLS/ SWEET CHILLI SAUCE/ LIME [5] [gf]	14
BAKED ARTISAN CHEESE/ FRESHLY BAKED BAGUETTE	19
* EXTRAS	
BREAD/ CRACKERS	5
FRESHLY BAKED BAGUETTE	8
BUTTER	4

KITCHEN CLOSSES 7:30pm

FROMAGE & CHARCUTERIE

(cheese/ charcuterie: all served with lavosh/ rye toast) - gluten free option available

PAPILLON ROQUEFORT BLUE / WAGYU BEEF BRESAOLA	29
<i>papillon roquefort blue/ australian smoked almonds/ wagyu beef bresaola honeycomb/ bee pollen/ baby pear</i>	
MANCHEGO / SMOKED BEEF PASTRAMI	27
<i>manchego/ roasted cashews/ organic sun-dried sultanas/ smoked beef pastrami dried mango</i>	
LE CONQUERANT CEMEMBERT/ JAMON SERRANO RESERVA	26
<i>le conquerant camembert/ dried mango/ organic sun-dried sultanas jamon serrano reserva</i>	
TRIPLE CREAM BRIE / CAPOCOLLO	28
<i>triple cream brie/ sun dried organic dates/ capocollo/ roasted cashews</i>	
CLOTH BOUND CHEDDAR / SALAMI	28
<i>cloth bound cheddar/ smoked almonds/ salami/ sun dried organic dates dried blood orange</i>	
FROMAGE BOARD [3 CHEESES]	32
<i>a selection of cheeses/ quince paste/ organic sun-dried sultanas dates/ baby pears</i>	
CHARCUTERIE BOARD	38
<i>a selection of meats/ piquillo peppers</i>	
VEGAN BOARD [v]	26
<i>smoked gouda/ organic sun-dried sultanas/ sun dried organic dates dried mango/ baby pear/ australian smoked almonds</i>	
PLOUGHMANS BOARD	42
<i>ham/ salami/ egg/ cornichons/ cheese/ piquillo peppers/ fruit paste roasted cashews/ aperitivo mix/ lavosh/ baguette/ piccalilli relish</i>	
	[for 2]

“if it’s not on the menu, it’s not on the menu”