

snacks

3PM – 5PM.

FRIES 11

Rosemary salt and tomato sauce
+ add aioli 1
+ gluten free available on request
(VG)

NATURAL OYSTERS 24_{6pc} / 48_{12pc}

Natural oysters with fermented cucumber,
green apple and lemon
(GF / DF)

KILPATRICK OYSTERS 30_{6pc} / 54_{12pc}

Oysters with crispy bacon, house kilpatrick
sauce and chives
(GF / DF)

FLATBREAD 9

Warm flatbread with confit garlic oil, spiced
za'atar, crème fraîche and dill
(V)

DUCK CROQUETTES 16_{2pc}

Pulled confit duck, pecorino romano, sweet
chilli & spinach croquettes with chives and
tom yum aioli

STRACCIATELLA 22

Slow roasted eggplant, crispy chilli oil, shiso
and fried chickpeas on Victorian Stracciatella
with rice paper crisps
(V / GF)

POP CHICKEN 27

Popcorn chicken (250g) with chipotle aioli,
spring onion and black salt
(DF / GF)

CHARCUTERIE BOARD 39 / 43 / 49

Your choice of up to three cheeses,
-Six Farms Brie
-Charles Arnaud Comte 18 months
-Papillon Roquefort

With fig jam, Mt. Zero Olives, sliced
prosciutto, casalingo mild salami, "puopolo"
saucisson, seasonal fruits, quince paste,
lavosh, crackers and cornichons
+ gluten free available on request

desserts

CRÈME BRULEE OF THE WEEK 16

AFFOGATO 18

Vanilla bean ice cream, Mikro espresso and
your choice of;
Frangelico, Baileys, Amaretto or local coffee
liqueur

SEE YOU @



LET'S GET SOCIAL.

V - vegetarian / VG - vegan / GF - gluten free / ND - no dairy / CN - contains nuts

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and seafood. Please advise our team of any dietary requirements. We will endeavor to accommodate your dietary needs; however, we cannot be held responsible for traces of allergens. Please note that a 1.5% applies to all credit card transactions. A 10% surcharge applies on Sundays and 20% surcharge applies on public holidays.