

Bar Menu

Appellation Rock Oysters (A)

5 each | 30 half dozen | 60 full dozen

NSW, Shucked to order in their prime. Lemon and raspberry vinegar mignonette GF/DF

Half Shell Scallops (M) 32

Seared Hokkaido scallops, melted leeks, pea tendrils, Yarra Valley salmon roe GF/DF

Charcuterie Board 42

Selection of salami, beef bresaola, cured ham, pate with condiment and bread DF

Porcini mushroom, Truffle and Spinach Rice Croquettes 24

Parsley emulsion and parmesan GF

3 Cheese platter \$30

Home-made marinated olives with pickles 10 GF/DF

French Fries and tomato relish GF/DF \$12

SOMETHING EXTRAORDINARY

Black Pearl - Oscietra Black Caviar 30g (l) 145

Home made blinis, crème fraîche and garnishes. Spoon away. Add some frozen vodka GF