

# TO EAT

<b>BAGUETTE</b>	<b>4</b>
<i>with whipped burnt butter</i>	
<b>MIXED OLIVES</b>	<b>11</b>
<i>(v,gf)</i>	
<b>POPCORN PRAWN</b>	<b>18</b>
<i>with sechuan pepper, yuzu Marie rose sauce.</i>	
<b>BAKED SCALLOP</b>	<b>11</b>
<i>with seaweed butter, sunrise lime (gf)</i>	

## CHARCUTERIE

60g served with cornichon and pickles

<b>SAUCISSON SEC</b>	<b>10</b>
<b>MORTADELLA</b>	<b>10</b>
<b>PROSCIUTTO</b>	<b>13</b>

## CHEESE

50g served with lavosh crackers, fruit, quince paste

<b>TRIPLE CREAM BRIE</b>	<b>15</b>
<i>White mould, cow's milk NSW (v)</i>	
<b>WENSLEYDALE</b>	<b>15</b>
<i>semi-hard, cow's milk, aged 2-4 months VIC (v)</i>	
<b>CHEDDAR</b>	<b>16</b>
<i>hard, cow's milk, aged 15-24 months VIC (v)</i>	
<b>BLUE VEINED</b>	<b>20</b>
<i>blue mould, cow's milk, aged 3 months DENMARK (v)</i>	
<b>MEREDITH DAIRY CHEVRE</b>	<b>15</b>
<i>White goat milk cheese, VIC (v)</i>	

## SLIDERS

served as one piece

<b>BUTTERMILK FRIED CHICKEN</b>	<b>9</b>
<i>with truffle aioli</i>	
<b>FISH GOUJONS</b>	<b>11</b>
<i>with cucumber and herb mayo</i>	
<b>TAJIMA WAGYU</b>	<b>10</b>
<i>with provolone and caramelised onion</i>	

## WARM

best shared, tapas style

<b>WILD MUSHROOM ARANCINI</b>	<b>20</b>
<i>with pecorino and saffron aioli</i>	
<b>SCOTCH EGG</b>	<b>20</b>
<i>with fennel, grape, nduja kimchi aioli</i>	
<b>CHORIZO BRAISED IN CIDER</b>	<b>20</b>
<i>with confit garlic and thyme (gf)</i>	
<b>MORCILLA</b>	<b>20</b>
<i>with Romesco, piquillo pepper, bitter leaves (gf)</i>	
<b>PESTO ORECCHIETTE</b>	<b>24</b>
<i>with pistachio, pangrattato</i>	
<b>KING PRAWN PASTA</b>	<b>29</b>
<i>with prawn bisque, chilli oil</i>	

## SWEET

something sweet to end with

<b>PETITE MADELEINE</b>	<b>15</b>
<i>with citrus curd</i>	
<b>CHOCOLATE EARL GREY TORTE</b>	<b>16</b>