

# FOOD

## TO SNACK

Olives	9
Sourdough, butter	11
Blue cheese and mushroom croquettes, fig jam	16

## TO SHARE

Freshly shucked oysters, vinegar mignonette, lemon	6/36
Tuna tartare, house made lavosh	22
Braised beef cheeks, celeriac puree	28
Fried cauliflower, coconut chipotle sauce	15
Crispy potatoes, truffle aioli, comtè cheese	16

## “FEED ME” 59PP

chef's selection (min 2 persons)

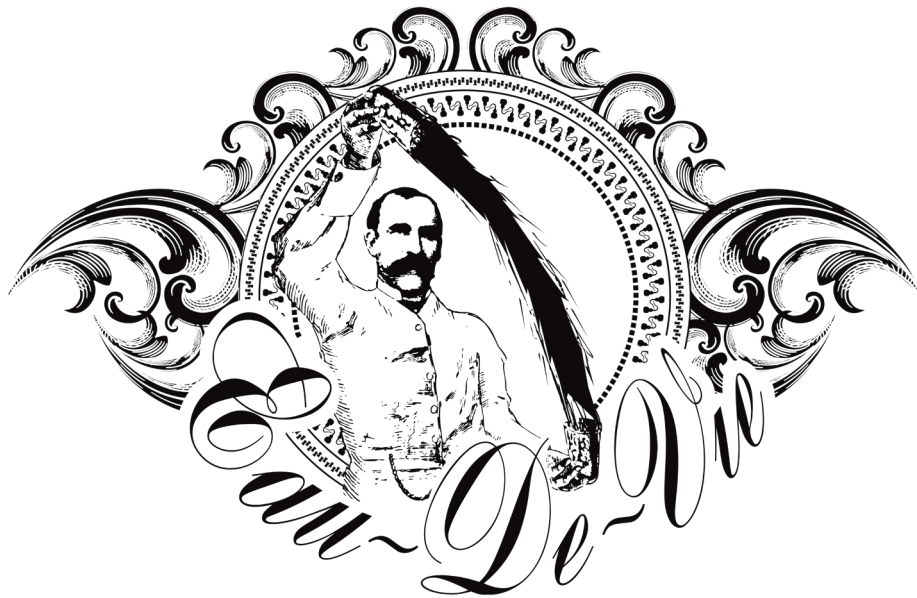
## MEAT & CHEESE

Charcuterie selection <i>3 meats, sourdough, seasonal accompaniments</i>	45
Cheese selection <i>3 or 5 cheeses sourdough, seasonal accompaniments</i>	50/75
The EDV ‘Everything’ board <i>3 cheeses, 2 meats, olives, sourdough, crackers, seasonal fruits, nuts, seasonal accompaniments</i>	100

## SWEET

Cheesecake, raspberry & earl grey coulis, strawberry sorbet	14
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All card payments will incur a transaction fee: MasterCard Credit 1.4% | MasterCard Debit 0.8%  
VisaCredit 1.5% | Visa Debit 0.8% | and Amex 1.5% | Speakeasy Group App 3%  
Sundays and Public Holidays incur a 15% surcharge.



*Eau-de-Vie Melbourne takes every possible precaution when catering to dietary requirements however cannot guarantee the absence of egg, nut, soy, milk, wheat, fish and shellfish from anything produced in our kitchen. Serious or threatening dietaries require a reservation and a minimum 48 hours notice prior to attending*