

TO SNACK

Olives	ç
Sourdough, butter	I
Ialapeño and goats cheese croquettes, sour cream and chives	16

TO SHARE

Freshly shucked oysters, vinegar mignonette, lemon	6/36
Burrata, confit tomatoes, basil crostini	35
Kingfish sashimi, asian caramel, sesame, herbs	30
Asparagus, parmesan custard	23
Crispy potatoes, house aioli, zesty dressing, collina veneta	cheese 18

MEAT & CHEESE

Charcuterie selection 3 meats, sourdough, seasonal accompaniments	45
Cheese selection 3 or 5 cheeses sourdough, seasonal accompaniments	50/75
The EDV 'Everything' board 3 cheeses, 2 meats, olives, sourdough, crackers, seasonal fruits, nuts. seasonal accompaniments	100

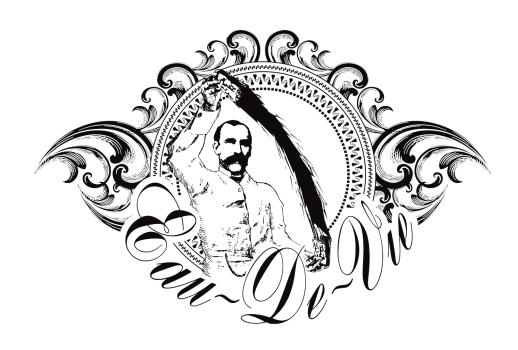
SWEET

Cheesecake, seasonal coulis



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 1.5% 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