

Eau-De-Vie

Grazing

- "Islay" oysters - shucked to order, served w/ a dropper of Laphroaig 10yr Islay whisky (gf) /3.5
- Mixed olives, bread w/ balsamic & EVO(v) /12**
- Codesa Anchovies (50g) w/ toast /18
- Chicken & Iberico stuffed croquettes (3) /10
- Eggplant chips w/ sumac & yogurt dip /10

Plates

- Gravlax w/ pickled cucumber, onion and horse radish dressing /16
- Scallops on half-shell w/ roasted butternut pumpkin puree & chorizo (3) /16
- Steak slider w/ rocket & manchego (3) /18

Sweet

- Assorted chocolate truffles /9**
- Panna cotta with seasonal fruit compote /9**

** Available after 11.30pm

Meat & Cheese Boards

-
- Charcuterie - 3 cured meats, pickles, bread / 32**
- Fromagerie - 3 cheeses, preserves, pane carasau /36**
- Tasting - 3, meats, cheeses, seasonal accompaniments & breads /58**

Cheese

50g serve with bread & condiments /15

Blue
Gorgonzola Dolce
Viking Danish Blue

Soft
Cremeaux

Semi-Hard
Taleggio DOP

Hard
Manchego
Espresso Italiano
Prosecco Cheese
Primo Amore
Truffled Pecorino

Charcuterie

50g serve with bread, pickles, mustard

Prosciutto /12

Coppacollo /11

Sopressa /11

Boar & Fennel Salumi /12

Wagu Bresola /15

Ventreche /12

Iberico Ibedul /22

\$1 Islay Oysters
Every Thursday 6pm til sold out

Whisky & Cheese
Wednesday
5 cheeses with 5 whiskies to match \$40