

# 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