



Freshly shucked pacific oysters, *St Helens Tasmania*

*Served natural*

\$5/each

*Dressed with Smoky Rob Roy cocktail dropper*

\$6/each

Marinated Mount Zero olives

\$6

Comte croquettes, black garlic aioli (3)

\$9

Duck and sherry rilette, house pickle, fruit bread

\$24

Daily charcuterie, pickles, preserves, toasted sourdough

\$28/ \$50

*Selection of 3 meats 40g each or selection of 5 meats at 40g*

125gm Camembert bomb, honey roast fig, sourdough

\$28

Shiraz gin cured salmon, Four Pillars Bloody Shiraz Gin caviar,

creme fraiche, finger lime, pickled shallots, crostini (2)

\$22

Crispy potatoes, confit garlic, black truffle, parmigiano

\$12

Trio of macarons

\$14

Cheese selection, wholemeal lavosh, fruit

\$35/55

*Selection of 3 cheeses 40g each or selection of 5 cheeses at 40g*

*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.*